
OUR BEST FALL SOUPS & STEWS
Southern Living
40
NEW FALL
RECIPES
A MAKE-AHEAD
THANKSGIVING
FEAST
THE TURKEY, THE SIDES
& THE PIE (Oh My!)
SMOKED
TURKEY
101
A CASUAL
GUMBO
PARTY
GORGEOUS
PECAN
DESSERTS
NOVEMBER 201





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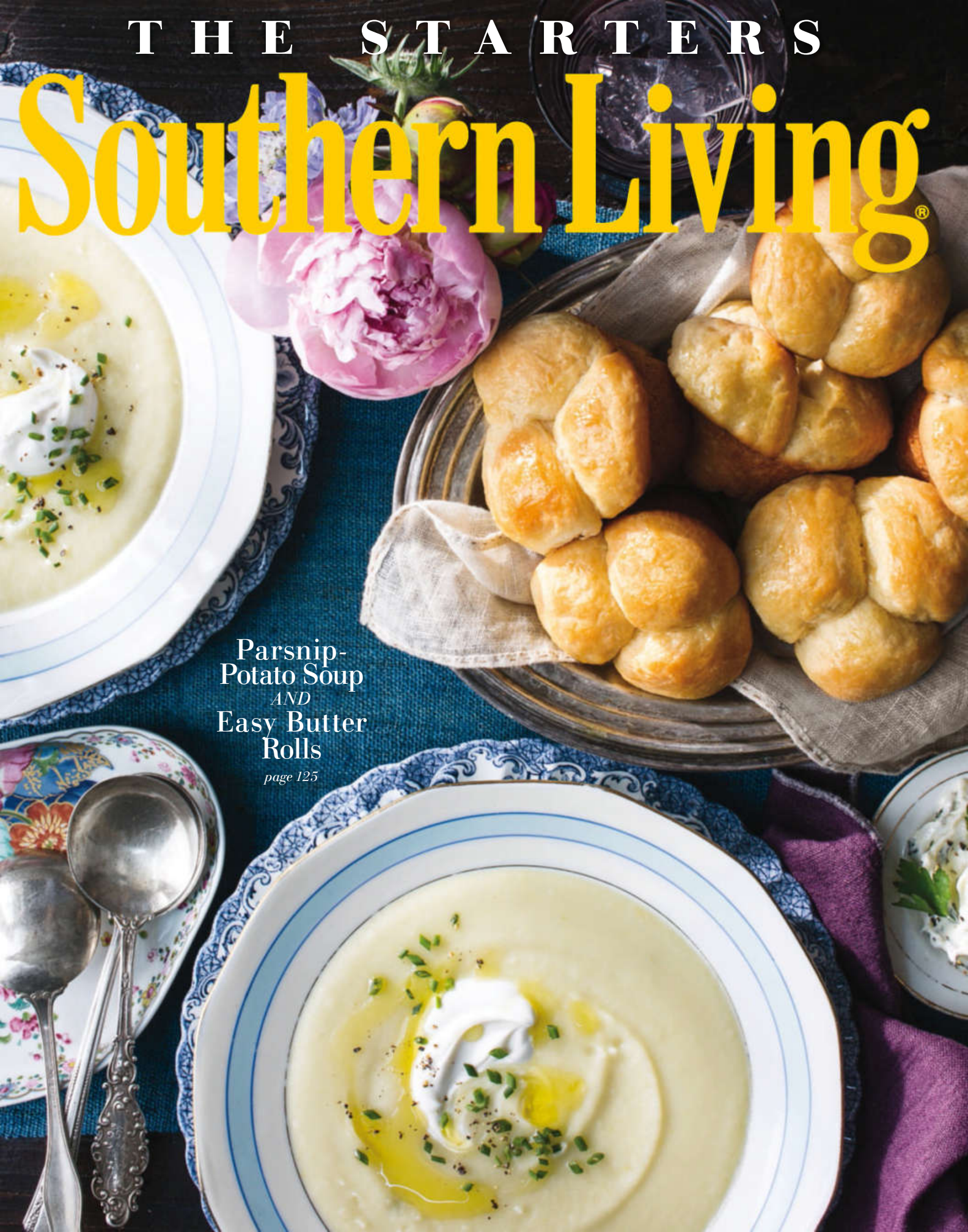


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THE SIDES

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Slow-Cooker Sweet Potatoes with Bacon

page 132



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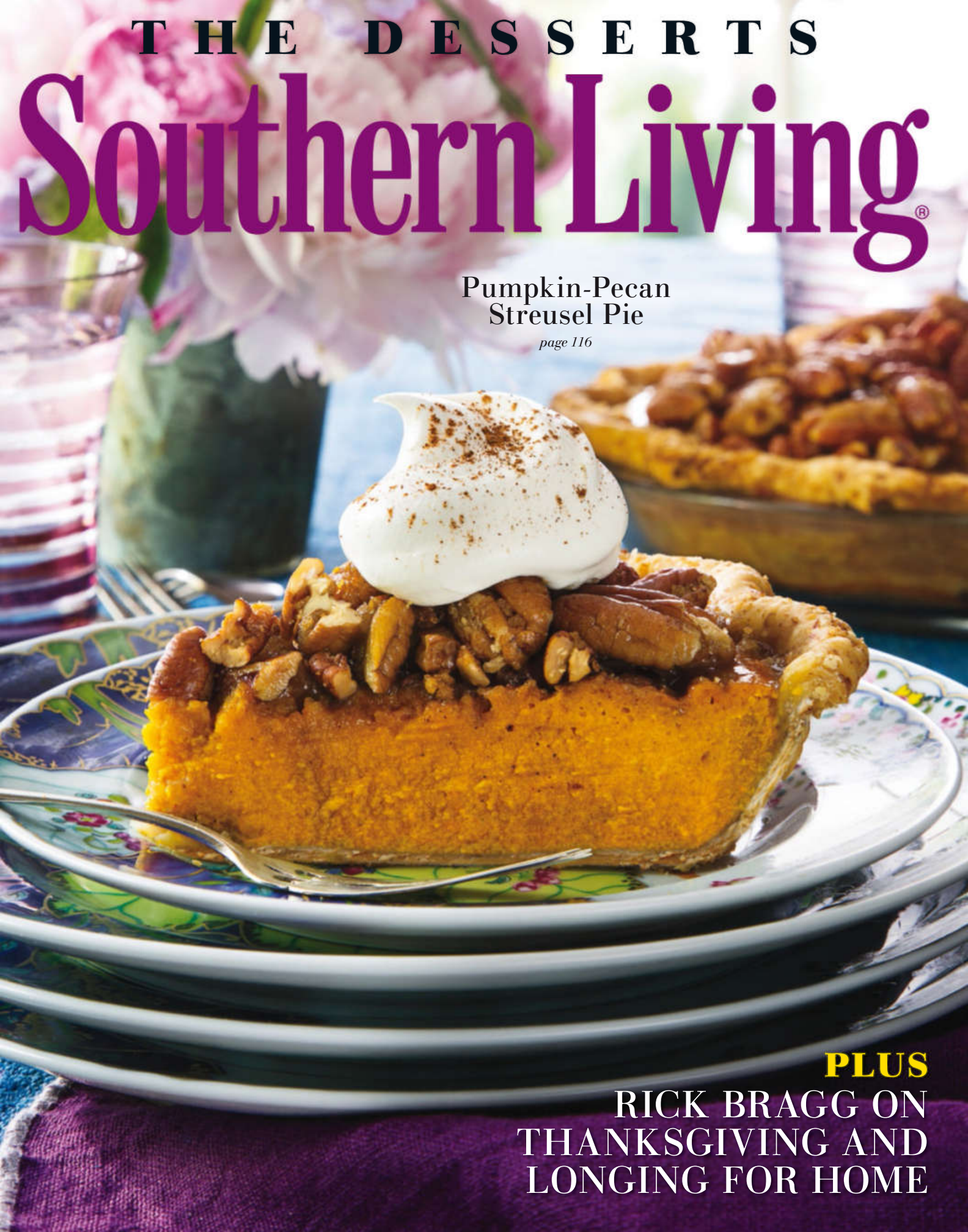


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THE DESSERTS

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Pumpkin-Pecan Streusel Pie

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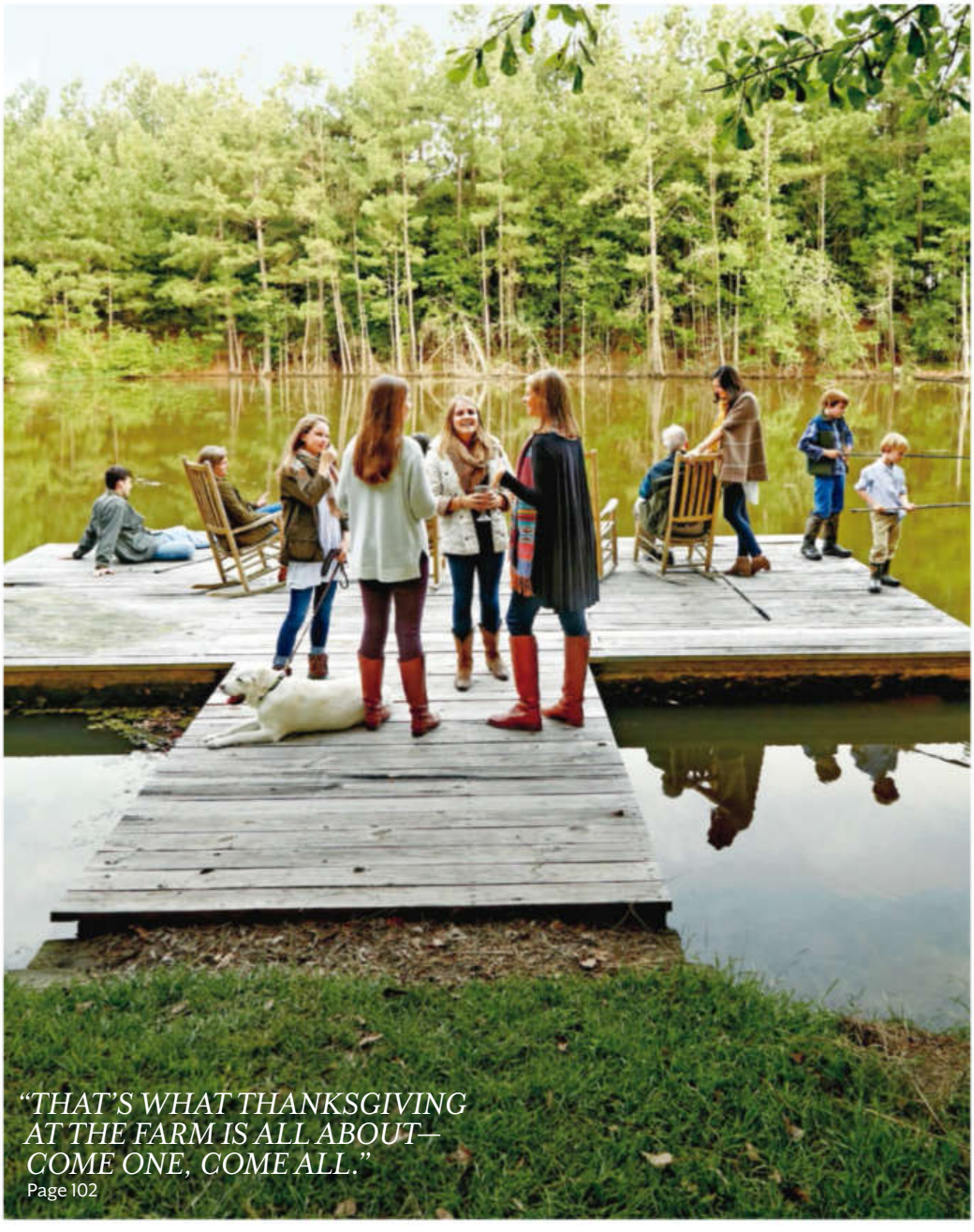


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NOVEMBER 2015

WHAT'S INSIDE

IDEAS & INSPIRATION FROM ACROSS THE SOUTH



"THAT'S WHAT THANKSGIVING AT THE FARM IS ALL ABOUT—COME ONE, COME ALL."
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ON THE COVERS *photographs by HELEN NORMAN ~ prop styling by HEATHER CHADDUCK HILLEGAS ~ food styling by MARIAN COOPER CAIRNS*

NOVEMBER RECIPES

• QUICK PREP • PARTY PERFECT • MAKE-AHEAD • GLUTEN FREE

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The Pam-cake Tradition

When it's time to celebrate, we call on Test Kitchen genius Pam Lolley



Pam Lolley

AS LUCK WOULD HAVE IT, the first time my son ever visited the *Southern Living* Test Kitchen, Pam Lolley was making a batch of her famous pancakes—or "Pam-cakes," as they're known in the halls of *Southern Living*. Pam is our resident dessert genius, a baker's baker, and the creator of many of the pies and cakes that grace our cover. Her recipes are about precision, but they're also about magic, and there's nothing more magical than her scratch-made pancakes. When she offered a sample to Austin, he looked at me for approval, almost in disbelief. Pancakes? At Dad's office? Pam slid one of her golden beauties onto a plate and drizzled a little syrup on top. One bite and his idea of a great pancake was forever changed, not to mention his impression of Dad's job.

Pam-cakes are more than just a recipe at *Southern Living*—they're a tradition, a way to celebrate birthdays and babies, awards and anniversaries. Sometimes Pam will whip up a batch just because it's Friday and we've had a really long week. Her secret? "It's all in the wrist," she says with a grin. "Don't overmix them, and they'll turn out light as a feather."

In addition to dishing out pancake wisdom, Pam (a fellow Memphian) is a mother of four, a grandmother of eight, and the chief Thanksgiving cook in her family. She usually has 18 to 20 people over on the big day, so she knows the stresses of the holiday all too well. Expectations are high—she's a pro, after all—so her Thanksgiving ritual starts early. She makes the cake layers a few weeks ahead of time. On the Monday before, she prepares the dressing and the sweet potato casserole, which she stacks in the freezer in Ziploc bags. Her husband, Elmer, usually smokes a turkey, which frees up oven space for heating everything else. It's a well-oiled holiday machine.

Pam's tradition of preparing things in advance is what inspired this year's Thanksgiving feature ("Make-Ahead Thanksgiving," page 118), a guide intended to help *you* enjoy the holiday as much as your guests do. She put a lot of thought and love into these recipes, as did Test Kitchen Director Robby Melvin and intern Paige Grandjean, so I guarantee you they won't disappoint.

Another Lolley tradition is Pam-cakes on the Friday or Saturday after Turkey Day, when the family gathers for the simplest, most old-fashioned breakfast there is. Elmer cooks some Conecuh sausage and bacon on the grill, and Pam keeps making Pam-cakes until every kid and grandkid is full, happy, and, of course, thankful.

SID EVANS, EDITOR IN CHIEF
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A GOOD BOOK FOR A GOOD CAUSE

Pick up our 2015 *Southern Living Christmas Cookbook* exclusively from Dillard's and get more than 250 tested recipes and countless holiday tips to celebrate the season. It's a very merry steal for only $10—and proceeds benefit Ronald McDonald House Charities. Available at *dillards.com* or your local Dillard's store.

BIRMINGHAM
DEAR SL
ALABAMA

THANK YOU FOR SHARING YOUR SOUTHERN LIVING STORIES WITH US. WE'LL HIGHLIGHT SOME THROUGHOUT THE YEAR

LETTER OF THE MONTH:

I wanted to tell you about my mother, Carolyne Fulmer. She's been subscribing to Southern Living *since its inception in 1966. Her restaurant, Farmer's Hall Restaurant and Tearoom, was on the cover of the December 1977 issue and had multiple recipes featured over the years. She's been the premier caterer in Clemson, South Carolina, since 1960, catering for university presidents and dignitaries. She's even taken her culinary skills to Haifa, Israel. My sister and I grew up with* Southern Living *in our homes from Palm Beach, Florida, through Georgia, North and South Carolina, and up to Cape Cod. Three generations of our family have subscribed to the magazine. My mother will be turning 90 this year, and it would be lovely to have her remembered in an issue.*

—JOY DYER
MACON, GA

WRITE US!

If you have a question or a comment, please write to Sid Evans, 2100 Lakeshore Drive, Birmingham, AL 35209.

PORTRAIT: ALISON MIKSCH; BOOK: HECTOR SANCHEZ

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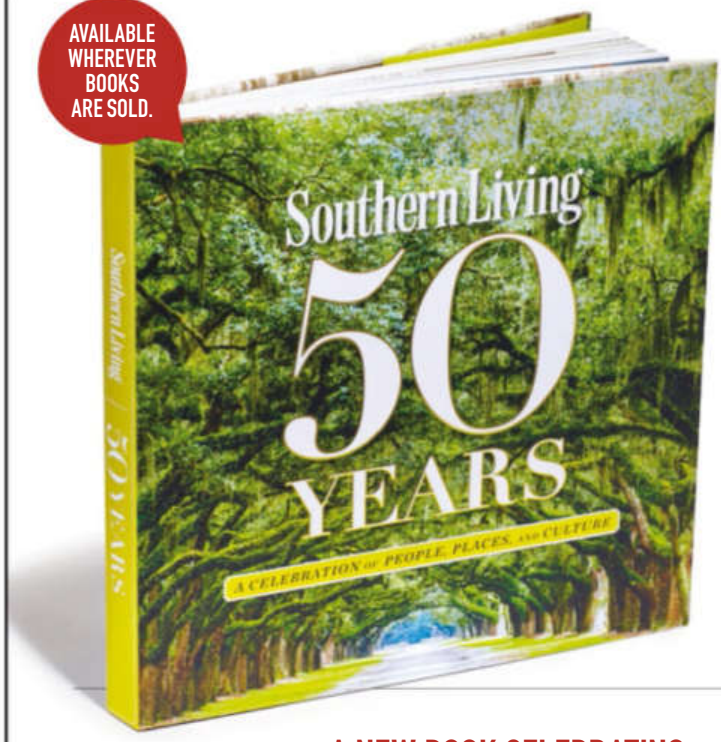
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- Our favorite recipes, from fried chicken to biscuits
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A NEW BOOK CELEBRATING

50 YEARS OF SOUTHERN LIVING!

An excerpt from the introduction to **Southern Living: 50 Years,** *due out this month*

This book is not just a celebration of the 50th Anniversary of *Southern Living*, a milestone the magazine will hit in February 2016. It's a celebration of the South, a heartfelt tribute to our people, places, and culture. It represents the work of a lot of talented people over the years, but it's not a history book, and it's by no means a definitive guide to the region. This is a scrapbook, a collection of covers, photographs, and stories that attempt to capture the beauty and sweep of the South as seen through the eyes of its biggest fan.

It's also the story of an incredible journey that started in February 1966, when The Progressive Farmer Company launched *Southern Living,* declaring it the "Magazine of the Modern South." As relentless champions of the region's food, homes, gardens, cities, arts, literature, and natural beauty, the editors envisioned a bright future for the South, and they promoted that vision on every page.

We haven't strayed far from the vision laid out by our founders in 1966, but what has changed is the South. I imagine those *Progressive Farmer* editors would be surprised and delighted to know that our cities are the most diverse, dynamic, and sought-after cultural destinations in the country. They'd be especially pleased that the South is celebrating its agrarian roots, with a new generation of farmers reminding us all where we came from. —SID EVANS

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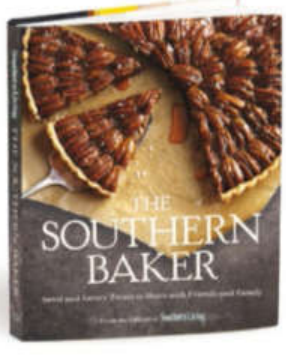
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From frosted Bundts to gooey orange rolls, *The Southern Baker* celebrates our favorite *Southern Living* Test Kitchen recipes handed down through the years, many from our own families. With over 150 recipes—along with our best tips, tricks, and secrets—it's an heirloom-worthy compilation to give to a new generation of Southern bakers.



APPLE-CREAM CHEESE BUNDT CAKE

This delicious apple Bundt cake features a sweet cream cheese filling and homemade praline frosting. For extra crunch, garnish with additional toasted pecans.

CREAM CHEESE FILLING

- 1 (8-oz.) package cream cheese, softened
- 1/4 cup butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 2 Tbsp. all-purpose flour
- 1 tsp. vanilla extract

APPLE CAKE BATTER

- 3 cups all-purpose flour
- 1 cup granulated sugar
- 1 cup firmly packed light brown sugar
- 2 tsp. ground cinnamon
- 1 tsp. table salt
- 1 tsp. baking soda
- 1 tsp. ground nutmeg
- 1/2 tsp. ground allspice
- 3 large eggs, lightly beaten
- 3/4 cup canola oil
- 3/4 cup applesauce
- 1 tsp. vanilla extract
- 3 cups peeled and finely chopped Gala apples (about 1 1/2 lb.)
- 1 cup toasted finely chopped pecans

Praline Frosting

1. Prepare Cream Cheese Filling: Beat first 3 ingredients at medium speed with an electric mixer until blended and smooth. Add egg, flour, and vanilla; beat just until blended.

2. Prepare Apple Cake Batter: Preheat oven to 350°. Stir together 3 cups flour and next 7 ingredients in a large bowl; stir in eggs and next 3 ingredients, stirring just until dry ingredients are moistened. Stir in apples and pecans.

3. Spoon two-thirds of apple mixture into a greased and floured 14-cup Bundt pan. Spoon Cream Cheese Filling over apple mixture, leaving a 1-inch border around edges of pan. Swirl filling gently with a knife. Spoon remaining apple mixture over Cream Cheese Filling.

4. Bake at 350° for 1 hour to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and cool completely (about 2 hours).

5. Pour frosting immediately over cooled cake.

MAKES 12 servings. **HANDS-ON** 40 min., **TOTAL** 4 hours, 10 min.

Praline Frosting

- 1/2 cup firmly packed light brown sugar
- 1/4 cup butter
- 3 Tbsp. milk
- 1 tsp. vanilla extract
- 1 cup powdered sugar

Bring first 3 ingredients to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil 1 minute, whisking constantly. Remove from heat; stir in vanilla. Gradually whisk in powdered sugar until smooth; stir gently 3 to 5 minutes or until mixture begins to cool and thickens slightly. Use immediately.

MAKES about 1 cup. **HANDS-ON** 10 min., **TOTAL** 10 min.

To purchase *The Southern Baker*, visit your local bookstore or *amazon.com*.

GREG DUPREE; PROP STYLING: GINNY BRANCH; FOOD STYLING: TAMI HARDEMAN

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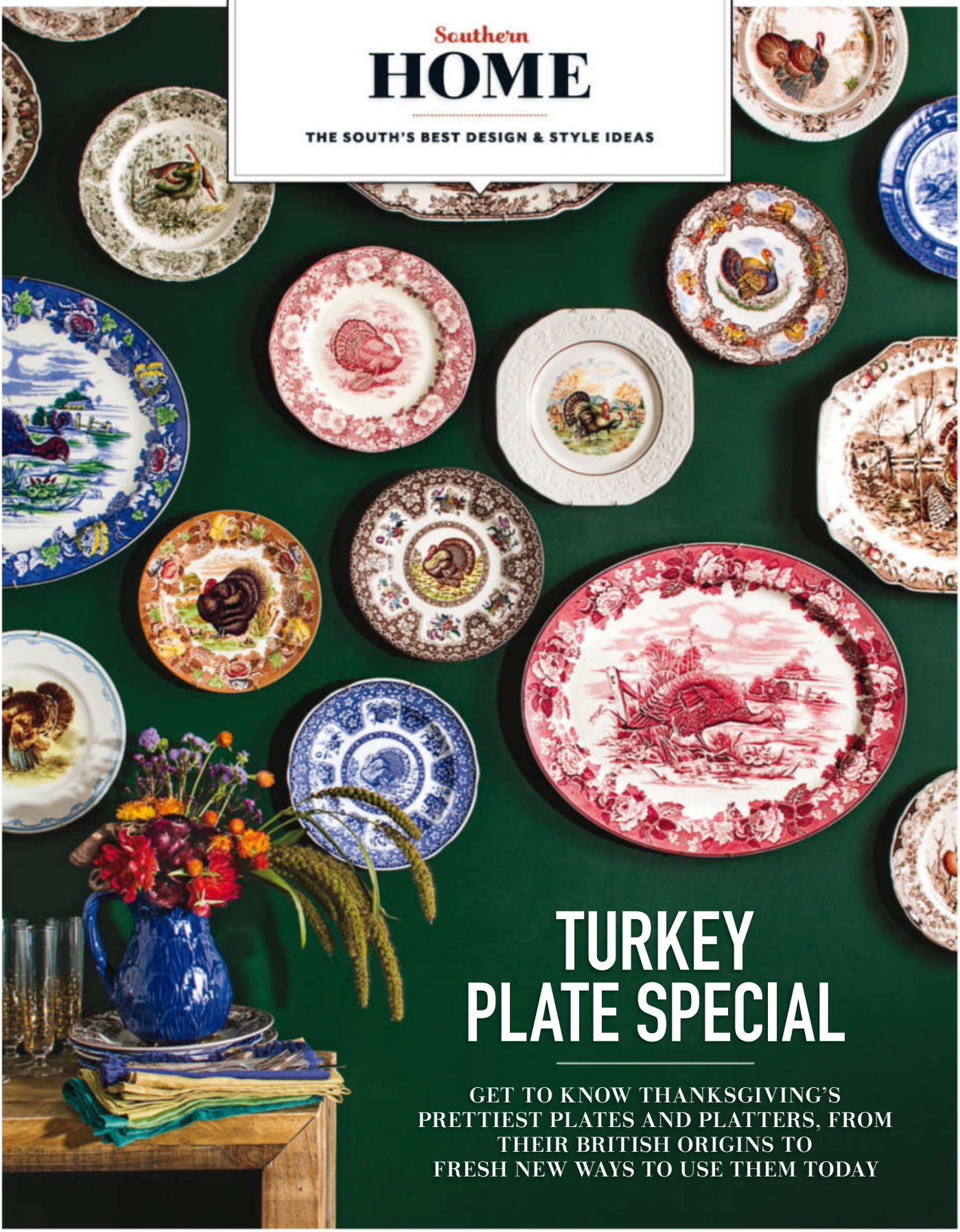


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TURKEY PLATE SPECIAL

GET TO KNOW THANKSGIVING'S PRETTIEST PLATES AND PLATTERS, FROM THEIR BRITISH ORIGINS TO FRESH NEW WAYS TO USE THEM TODAY

STYLING: MARY BETH WETZEL

by KAYLEE HAMMONDS ~ photographs by LAUREY W. GLENN

AFTER PRESIDENT LINCOLN declared Thanksgiving a national holiday in 1863, the turkey, already a star of feasts in England and America, soon became the symbol of our country's new celebration.

With Thanksgiving dinners came, of course, an increase in demand for holiday-specific dishes from house-proud American women. And the potteries of Staffordshire, England, were happy to oblige. The turkey was ready for its American close-up. From the late 1800s until the 1950s heyday, waves of turkey-patterned transferware crossed the pond for our dining tables. Today, many of these collectible pieces are available through websites such as *ebay.com* and *replacements.com*, though you may already have some resting in your sideboard. Here are some of our favorite patterns.



ROWLAND & MARSELLUS CO. was an enterprising American firm that imported British-produced plates under their own company name between 1893 and 1938. We purchased this polychrome example for $35 on *ebay.com*.



THE FLOW BLUE STYLE is a softer take on classic blue-and-white transferware made by releasing chemicals into the kiln at just the right moment, "flowing" the ink. The gold-edged, asymmetrical border is caused by an error in the manufacturing process. This "mistake" can up the value of this **Royal Doulton Turkeys plate** to around $200 on *replacements.com*.



JOHNSON BROTHERS produced one of the most popular turkey patterns, **His Majesty**, for almost 40 years—from 1959 to 1996. The Wedgwood Group acquired Johnson Brothers in 1968, along with all of their patterns. From 1999 to 2004, Wedgwood worked with Williams-Sonoma to reproduce these platters, which sell for around $240 on *replacements.com*.


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Brown + Chartreuse

How do you freshen up brown transferware? Highlight the plate's accent colors. Here, we pulled out the pattern's muted chartreuse and crimson touches (from the turkey's head) with a tablecloth and floral centerpiece. Dress it up with sparkly gold accents.

Woodland by Spode, a classic pattern, is still made and costs around $32 per dinner plate.

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Blue + White + Magenta

This color trio puts a bright, modern twist on the traditional Thanksgiving Day palette. We added contemporary blue-and-white patterned dishes, a graphic tablecloth, and magenta napkins and flowers to reinvigorate the beauty of this rare flow blue turkey plate, which was manufactured by Ridgway between 1891 and 1920 and costs around $350 from *replacements.com*.

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STYLING: BUFFY HARGETT MILLER

An old Oriental rug and antique pie safe elevate the flea market finds on the screened porch.



Here's the not-so-tepee-shaped "wigwam" today, with a new, flatter roof and a 500-square-foot addition that wraps around the original one-room structure.

Living Outside the Box

How one family turned a 16-sided concrete motel room into a treasured Alabama lake retreat

BUILDER, antiquarian, Oriental-rug dealer, dinosaur-fossil collector, Native American scholar, and amateur archaeologist Keith Russell of Birmingham is a man of wide-ranging pursuits. No doubt, summers spent at his grandfather Frank Lowry's "wigwam" on Alabama's Inland Lake shaped Russell's varied interests. "About 10,000 years ago, this area was settled by nomadic hunter-gatherer Creek

by ZOË GOWEN ~ photographs by LAUREY W. GLENN

Indians. We'd spend every summer fishing and collecting Indian artifacts," says Russell. But how does a 1940s, 400-square-foot concrete tepee-shaped relic land on a lakeshore in Blount County, about 35 miles northeast of Birmingham?

It started with an enterprising Kentuckian named Frank Redford. On a trip to a Sioux reservation in South Dakota, Redford passed authentic Native American tepees. Inspired, he returned to Horse Cave, Kentucky, and opened the first of seven Wigwam Village motels—a collection of kitschy standalone structures constructed from the late 1930s through the 1950s to attract road trippers. The fifth Wigwam Village opened in Bessemer, a suburb of Birmingham, in 1941. It's unclear whether the Bessemer village developer, J.W. Davidson, had a surplus of wigwams or if this one was commissioned specifically for Inland Lake, but Russell and the Blount County Historical Society agree that his family's "wigwam" is tied to the Bessemer development. Lowry bought the structure from an unknown owner in the early 1950s for $100. Russell says, "My grandfather had no idea that this was going to turn into a state treasure!"

Russell's parents first brought him to the wigwam as a 9-day-old newborn, and he subsequently spent countless holidays building family traditions that only life in a wigwam on a lake could foster—such as the



In the original 400-square-foot main room, Russell built a fireplace with rocks he gathered from around the lake.

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A vintage postcard from the Bessemer, Alabama, Wigwam Village No. 5

annual Christmas hunt for hornets' nests and autumn's search for arrowheads and tomahawks. (It's easiest to find them when the water is low in the fall.) Russell inherited the home from his parents in 2002.

"It had become my go-to place," he says. By then, his grandfather had more than doubled its size to 900 square feet with an expansion that radiates outward from the original one-room structure. Lowry added a sleeping loft in the main room, a kitchen, a bath, two bedrooms, and a large porch that doubles as a sleeping porch. Russell, aided by a career in the building field and the fact that he owns the only barge (a stripped-down pontoon) on Inland Lake, fine-tuned the wigwam for the next generation of the family.

Wigwam or tepee? Wigwams are stationary bark- or hide-covered wooden huts that were favored by Algonquin Indians. Tepees, favored by Indians on the Great Plains, are cone-shaped, portable structures made from tall wooden poles that were covered with animal hides. The buildings in Redford's Wigwam Villages are shaped like tepees but are stationary like wigwams.



THE PORCH
The Russells decorate with their amazing finds from the great outdoors. Displayed like a sculpture on the porch, the hornets' nest shown above was discovered on Christmas Day, 2013.

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THE KITCHEN

Russell upgraded the appliances and installed granite countertops in the kitchen (at top). From a single pallet of pine, he milled new kitchen cabinets along with new floors, baseboards, crown molding, and ceilings throughout the house. In the main room, a small table, two chairs, and a stool (at right) provide a spot for dining, with views of the fireplace and porch.

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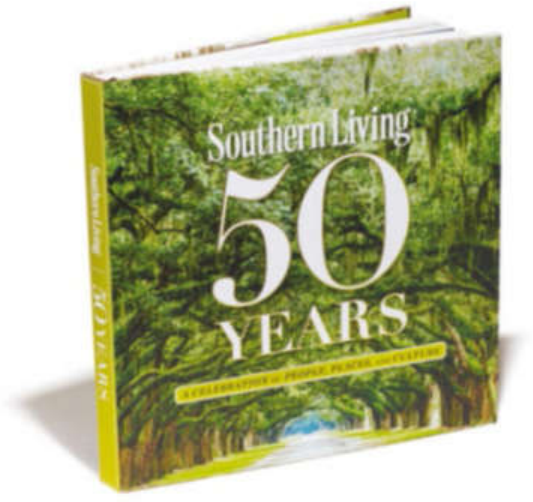
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THE BEDROOM

For privacy, Russell removed the twin beds and dressed up the double bed with simple red and plaid bedding. The fishing poles call attention to the angular walls (which were once the home's exterior walls).









Indications

Tamiflu is a prescription medicine used to treat the flu (influenza) in people 2 weeks of age and older who have had flu symptoms for no more than 2 days. Tamiflu can also reduce the chance of getting the flu in people 1 year and older. Tamiflu does not prevent bacterial infections that may happen with the flu. **Tamiflu is not a substitute for an annual flu vaccination.** Do not take Tamiflu if you are allergic to oseltamivir phosphate or any of the ingredients in Tamiflu.

Important Safety Information

If you have an allergic reaction or a severe rash with Tamiflu, stop taking it and contact your doctor right away. This may be very serious. People with the flu, particularly children and adolescents, may be at an increased risk of seizure, confusion, or abnormal behavior early during their illness. Let your doctor know if you are pregnant, nursing, have heartproblems, breathing problems, a

What is Tamiflu?

TAMIFLU is a prescription medicine used to treat the flu (influenza) in people 2 weeks of age and older who have had flu symptoms for no more than 2 days. TAMIFLU may also prevent the flu in people who are 1 year of age and older.

It is not known if Tamiflu is:

- effective in people who start treatment after 2 days of developing flu symptoms
- effective for the treatment of the flu in people with long-time (chronic) heart problems or breathing problems
- effective in treating or preventing flu in people with weakened immune systems (immunocompromised)
- safe and effective for treating flu in children less than 2 weeks of age or preventing the flu in children less than 1 year of age

Tamiflu does not treat or prevent illness that is caused by infections other than the flu virus, nor prevent bacterial infections that may happen with the flu.

Tamiflu does not take the place of receiving a flu vaccination. Talk to your healthcare provider about when you should receive an annual flu vaccination.

Who should not take Tamiflu?

Do not take Tamiflu if you are allergic to oseltamivir phosphate or any ingredient in Tamiflu.

Before you take Tamiflu, tell your healthcare provider if you:

- have problems swallowing Tamiflu capsules
- have kidney problems or any other medical conditions
- have a history of fructose (fruit sugar) intolerance, because Tamiflu contains sorbitol that may cause upset stomach and diarrhea in people who are fructose intolerant
- are pregnant or plan to become pregnant. It is not known if Tamiflu will harm your unborn baby
- are breastfeeding or plan to breastfeed. It is not known if Tamiflu passes into your breast milk. You and your healthcare provider should decide if you will take Tamiflu while you are breastfeeding

Tell your healthcare provider about all medicines you take, including prescription or over-the-counter medicines, vitamins, and herbal supplements.

Keep a list of medicines you take to show your healthcare provider when you get a new medicine.

How should I take Tamiflu?

- Take Tamiflu exactly as your healthcare provider tells you to. Tamiflu can be taken with food or without



weakened immune system (immunocompromised), kidney problems or other medical conditions, as Tamiflu may not be right for you. Also tell your doctor about any medications you are taking or if you've received a nasal-spray flu vaccine in the past two weeks. The most common side effects are mild to moderate nausea, vomiting, diarrhea and stomach pain.

Please see the Tamiflu full Prescription Information for complete important safety information.

You are encouraged to report side effects to Genentech by calling 1-888-835-2555 or to the FDA by visiting www.fda.gov/medwatch or calling 1-800-FDA-1088.

Learn more about Tamiflu Visit www.Tamiflu.com.

TAM/070615/0044

food. There is less chance of stomach upset if you take it with food

- If you miss a dose of Tamiflu, take it as soon as you remember. If it is 2 hours or less before your next dose, do not take the missed dose. Take your next dose of Tamiflu at your scheduled time. Do not take 2 doses at the same time

- If Tamiflu for oral suspension is not available or you cannot swallow Tamiflu capsules, your healthcare provider may instruct you to open Tamiflu capsules and mix the capsules' contents with sweetened liquids such as chocolate syrup (regular or sugar- free), corn syrup, caramel topping, or light brown sugar (dissolved in water)

- **If your healthcare provider has instructed you to take Tamiflu oral suspension or open your Tamiflu capsules, read the detailed Instructions for Use in the full prescribing information.**

Ask your pharmacist if you have any questions.

What are the possible side effects of Tamiflu?

Tamiflu may cause serious side effects, including **serious skin and allergic reactions**.

Stop taking Tamiflu and get medical help right away if you get any of the following symptoms:

- skin rash or hives
- blistering or peeling skin
- blisters or sores in your mouth
- itching
- swelling of your face, eyes, lips, tongue, or throat
- trouble breathing
- chest pain or tightness

- **Change in behavior.** People, especially children, who have the flu can develop nervous system problems and abnormal behavior that can lead to death. While taking Tamiflu, tell your healthcare provider right away if you or your child have confusion, speech problems, shaky movements, seizures, or start hearing voices or seeing things that are not really there (hallucinations).

The most common side effects of Tamiflu when treating the flu include nausea and vomiting. When preventing the flu they include nausea, vomiting, diarrhea, and stomach (abdomen) pain.

Tell your healthcare provider if you have any side effect that bothers you or does not go away. These are not all of the possible side effects of Tamiflu.

Keep Tamiflu and all medicines out of the reach of children.

General information about the safe and effective use of Tamiflu.

Medicines are sometimes prescribed for purposes other than those listed in the patient information leaflet. Do not use Tamiflu for a condition for which it was not prescribed. Do not give Tamiflu to other people, even if they have the same symptoms you have. It may harm them. If you want more information, talk with your healthcare provider.

You are encouraged to report side effects to Genentech by calling 1-888-835-2555 or to the FDA by visiting www.fda.gov/medwatch or calling 1-800-FDA-1088.

For more information, go to www.tamiflu.com.

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The Atmosphere

In New Orleans, "gumbo weather" means it's finally cool but not yet too chilly to eat outside.

Host a Gumbo Party

Julia Reed shares her pre-Turkey Day tradition, along with her own seafood-laden recipe

IN MUCH OF Louisiana, where I now live, "gumbo weather" is not a cutesy term. It's an actual season, beginning sometime in November when the temperature finally starts to drop and continuing at least through the Super Bowl, a huge gumbo day. (When I found an enormous pearl from an oyster in a seafood gumbo I'd made for Super Bowl XLIV in 2010, we put it on top of the TV as a talisman. I'm still convinced that's why the Saints won for the first time ever, but I digress.) There are "gumbo weather" cookbooks and blogs; there's even a folk blues band by that name in Texas. But for most of us, the words denote that joyous period when you can open the doors, put a pot on the stove, and maybe even wear a sweater.

The great characteristic of gumbo is that it's an infinitely flexible culinary art form—there are as many versions as there are people who make them. Cajun gumbos feature a roux so dark it all but hides the seemingly mysterious ingredients, giving rise to the ubiquitous newspaper description of Louisiana politics as "a roiling gumbo of corruption." New Orleans chef Donald Link makes a roux using 4 cups of flour and 3 cups of oil as a base for the seafood gumbo in his James Beard Award-winning cookbook, *Real Cajun*. Most Creole versions, by contrast, are far lighter, with a base that includes no more than a couple of tablespoons of oil

STYLING: BUFFY HARGETT MILLER

by JULIA REED ~ photographs by CEDRIC ANGELES

So perfectly coordinated, you might get carried away.

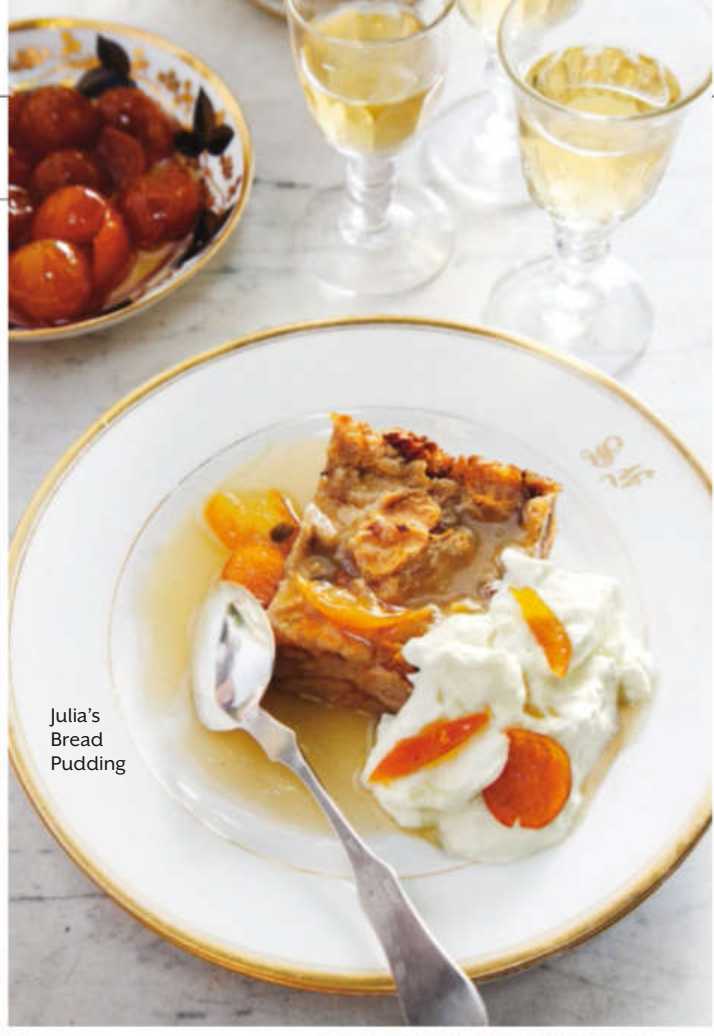
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Julia's Bread Pudding

and flour, and they often feature tomatoes and okra.

The dish, named either for the Bantu word for okra *(ki ngombo)* or the Choctaw word for filé (*kombo,* the powder made from dried sassafras leaves that often serves as a thickener), originated in the 18th century and is said to have been inspired by everything from the French bouillabaisse to West African stews. Whatever, it's now its own delicious thing, rightly described as "an original conception" in the 1901 *Picayune's Creole Cook Book,* which also refers to the "occult science of making a good 'Gombo a la Creole.' " In actuality, it's not that hard. A dark roux requires more patience than skill, but the version I include here (page 40) takes little time. This gumbo also features tomatoes, okra, and the de rigueur trio of chopped onion, bell pepper, and celery.

The gumbo pot is an excellent place to utilize leftover Thanksgiving or Christmas turkey, but during the holidays, I like to give folks a break from all that fowl with a Creole seafood gumbo that utilizes the area's bounty. I throw in andouille, which adds deep flavor to the stock as well as a Cajun touch. The Cajuns often serve their gumbos with a scoop of potato salad, but I serve mine over rice with toasty French bread and a green salad. In my house, the menu has become a pre-Thanksgiving tradition, as well as a super-easy dinner to keep on the stove and serve up as out-of-town visitors trickle in. For dessert, the most fitting choice is a classic New Orleans bread pudding, inspired by the one served at the beloved Bon Ton Café. For the one shown above, I replaced their raisins with pecans and added orange zest because citrus is in season. My great pal Peter Patout, whose magical French Quarter courtyard is the setting for the party here, let me use his aunt's famous preserved kumquats to decorate our plates, but you can make your own garnish by simmering sliced kumquats in a simple syrup for 20 minutes. The best news is the pudding takes even less time than the gumbo, and you can make it ahead. (Get my recipe at *southernliving.com/breadpudding;* for gumbo, turn the page.)

The Table

Because the beauty of this menu is its make-ahead ease, it would be silly to fret over your table. I covered mine in vintage ticking, but a piece of toile or a simple linen cloth would do as well. For a centerpiece, all you need is the gumbo itself in a handsome tureen or copper pot. I got my oversize gumbo spoons from Lucullus *(lucullusantiques.com)* in New Orleans.



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THE HOME DEPOT



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Simmering andouille with the stock lends the base a tasty depth; adding the seafood at the last minute means it's perfectly cooked.

JULIA'S GUIDE TO GUMBO

THE GENIUS OF THIS MENU IS THAT MOST OF THE WORK CAN BE DONE AHEAD OF TIME

THE RECIPE



BEST EVER SEAFOOD GUMBO

- 1 lb. fresh lump crabmeat
- 3 lb. medium-size raw shrimp (with heads)
- Pinch of kosher salt
- 6 Tbsp. oil, divided
- 2 lb. frozen sliced okra, thawed*
- 1/2 tsp. kosher salt
- 1 lb. andouille sausage, thinly sliced
- 2 Tbsp. all-purpose flour
- 2 cups finely chopped yellow onion
- 1 cup finely chopped celery
- 1 cup finely chopped green bell pepper
- 4 garlic cloves, minced
- 1 cup chopped green onions, divided
- 1 (6-oz.) can tomato paste
- 3 bay leaves
- 1 tsp. finely chopped fresh thyme
- 2 tsp. kosher salt
- 1 tsp. hot sauce (such as Tabasco)
- 1/4 tsp. ground red pepper
- 1/2 tsp. ground black pepper
- 1 Tbsp. Worcestershire sauce
- 1 (14.5-oz.) can whole tomatoes, drained and coarsely chopped, liquid reserved
- 1 pt. oysters (between 2 dozen and 3 dozen)
- 1/4 cup finely chopped fresh flat-leaf parsley
- Hot cooked long-grain rice

1. Pick crabmeat, removing any bits of shell.

2. Remove shrimp shells and heads. Cover and refrigerate shrimp, and place shells and heads in a large stockpot. Add 8 cups water and a generous pinch of salt, and bring mixture to a boil over high heat. Reduce heat to medium-low, and simmer, partially covered, 1 hour. Cool 30 minutes; pour stock through a fine wire-mesh strainer, and reserve for use in Step 4. Discard shells and heads.

3. Heat 2 Tbsp. oil in a large heavy skillet over medium heat, and add okra. Sprinkle with 1/2 tsp. salt, and sauté 10 minutes. Set aside okra, and wipe out skillet. Heat another tablespoon of oil in skillet over medium-high heat, and sauté andouille about 8 minutes or until brown. Set aside.

4. Heat remaining 3 Tbsp. oil in a large heavy pot over high heat. Add flour, reduce heat to medium, and cook, stirring constantly, about 10 minutes or until roux is a medium-to-dark brown. Add yellow onions, celery, and bell pepper, and sauté 4 to 5 minutes or until vegetables begin to soften. Add garlic and 1/2 cup green onions, and cook 3 more minutes. Stir in tomato paste and next 7 ingredients. Stir in tomatoes and 1/3 cup of their liquid; gradually stir in shrimp stock. Add reserved sausage and okra. Bring to a boil over high heat, and cover. Reduce heat to medium-low, and simmer 30 minutes.

5. Stir in shrimp and remaining green onions, and simmer 3 minutes. Stir in crabmeat, oysters, and parsley, and simmer 1 minute. Remove from heat. Taste and add salt, if desired. Serve over rice.

* Fresh okra may be substituted for frozen.

MAKES about 5 qt. **HANDS-ON** 1 hour, 35 min.; **TOTAL** 2 hours, 25 min.

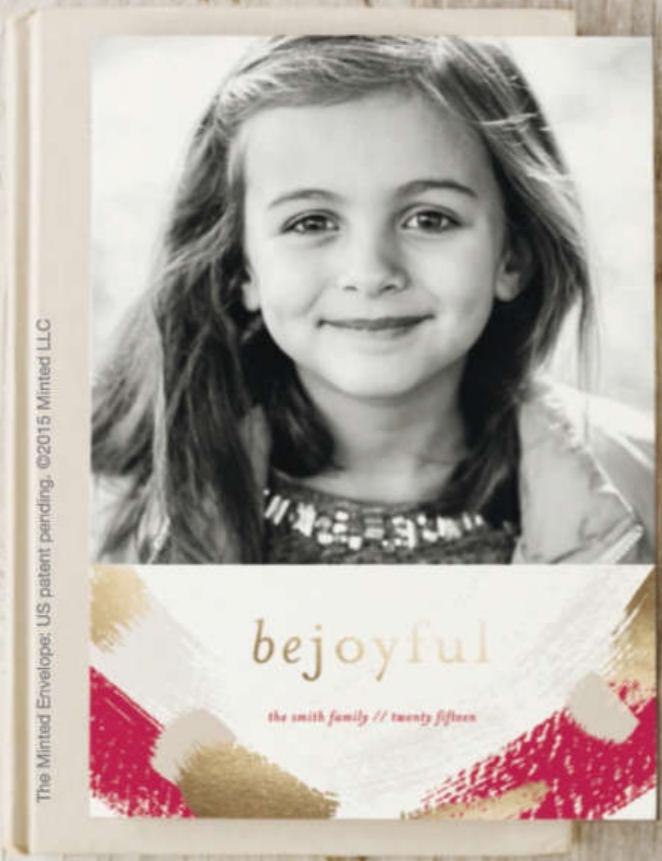
Drink Pairings

A light red wine would be a fine choice for this meal, but my go-to for all things seafood, including gumbo, is a Muscadet, particularly the one from Domaine de la Pépière that we served here. With the bread pudding, we drank Peter's homemade calamondin (citrus) liqueur, but Cointreau makes a fine substitute. Or bring out your finest cognac.

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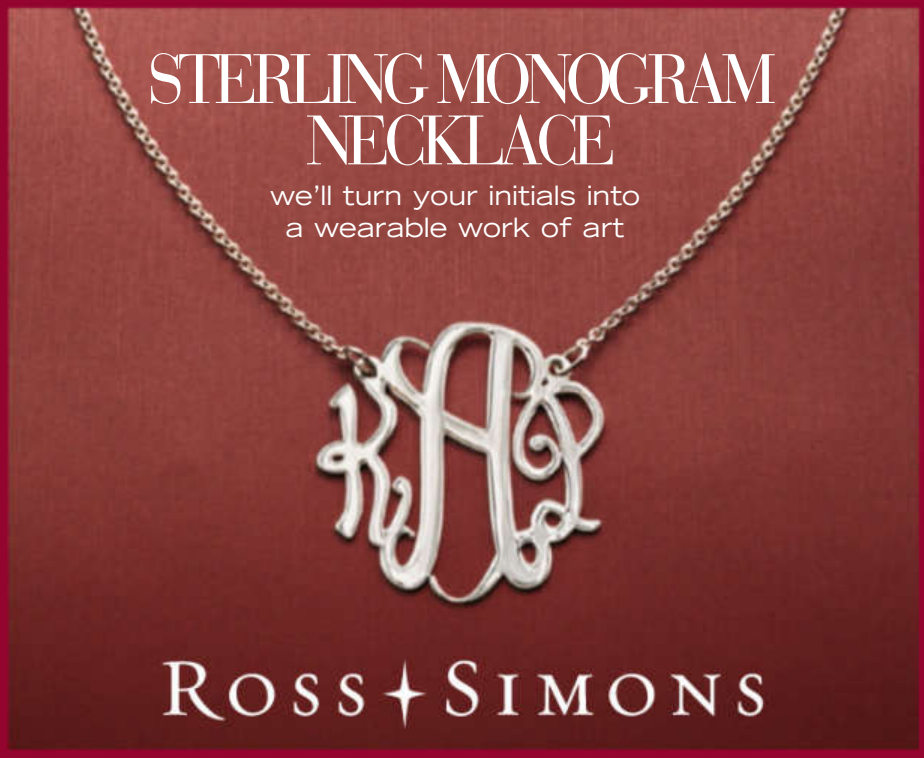
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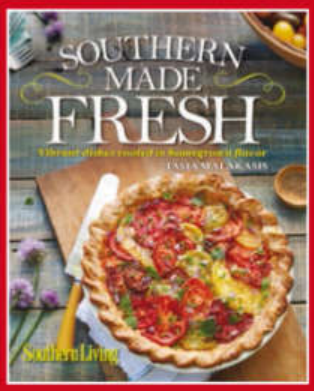
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1. **Publication Title:** Southern Living
2. **Publication Number:** 508350
3. **Filing date:** October 1, 2015
4. **Issue Frequency:** Monthly
5. **Number of Issues Published Annually:** 12
6. **Annual Subscription Price:** $22
7. **Complete Mailing Address of Known Office of Publication:** 4100 Old Montgomery Highway, Homewood, AL 35209
8. **Complete Mailing Address of Headquarters or General Business Office of Publisher:** 225 Liberty St., New York, NY 10281
9. **Full Name and Complete Mailing Address of the Publisher, Editor, Managing Editor:**
   Publisher: Ron King, 225 Liberty St., New York, NY 10281
   Editor: Sid Evans, 4100 Old Montgomery Highway, Homewood, AL 35209
   Managing Editor: Mary Elizabeth Davis, 4100 Old Montgomery Highway, Homewood, AL 35209
10. **Owner:** The owner is Time Inc. Lifestyle Group, 4100 Old Montgomery Highway, Homewood, AL 35209, which is a direct wholly-owned subsidiary of Southern Progress Corporation, 4100 Old Montgomery Highway, Homewood, AL 35209, an indirect wholly-owned subsidiary of Time Inc., 225 Liberty St., New York, NY 10281.
11. **Known Bondholders, Mortgages, and Other Security Holders Owning or holding 1 percent or more of Total amount of Bonds, Mortgages, or Securities:** To the best knowledge of Time Inc., the names and addresses of stockholders beneficially owning one percent or more of the common stock of Time Inc. as of June 30, 2015 (according to 13F filings with the U.S. Securities and Exchange Commission) are as follows: BlackRock Fund Advisors, 400 Howard St., San Francisco, CA 94105-2228; J.P. Morgan Investment Management, Inc., 270 Park Ave., 8th Fl., New York, NY 10017; Dodge & Cox, 555 California St., 40th Fl., San Francisco, CA 94104; The Vanguard Group, Inc., 100 Vanguard Blvd., Malvern, PA 19355; Westwood Management Corporation (Texas), 200 Crescent Ct. #1200, Dallas, TX 75201; State Street Global Advisors (SSgA), One Lincoln St., 27th Fl., Boston, MA 02111-2900; Institutional Capital, LLC, 225 W. Wacker Dr., #2400, Chicago, IL 60606-6304; Robeco Investment Management (Boston Partners), Inc., One Beacon St. 30th Floor, Boston, MA 02108; Fairpointe Capital LLC. One North Franklin St., Suite 3300, Chicago, IL 60606; Dimensional Fund Advisors, L.P. (U.S.), Palisades W. Bldg. One, 6300 Bee Cave Rd., Austin, TX 78746; Investec Asset Management LTD, Woolgate Exchange, 25 Basinghall St., London XO EC2V 5HA; Tradewinds Global Investors LLC, 2049 Century Park East, 20th Floor, Los Angeles, CA 90067; Cramer Rosenthal McGlynn, LLC, 520 Madison Ave. 20th Floor, New York, NY 10022-4260; D.E. Shaw & Co., Inc., 1166 Avenue of the Americas, Ninth Floor, New York, NY 10036; Standard Life Investments (USA), LTD, One Beacon St. 34th Floor, Boston, MA 02108-3106; Keeley Assett Management Corporation, 111 W. Jackson Blvd. #810, Chicago, IL 60604; Bank of New York Mellon Corp., One Wall Street, 31st Floor, New York, NY 10286; Northern Trust Investment, Inc., 50 S. LaSalle St. 4th Floor, Chicago, IL 60603; Allianz Global Investors U.S., LLC, 600 W. Broadway 29th Floor, San Diego, CA 92101
12. **Not Applicable**
13. **Publication Title:** Southern Living
14. **Issue Date for Circulation Data Below:** September 2015
15. **Extent and Nature of Circulation:**

	Average No. Copies Each Issue During Preceding 12 Months:	Number of Copies of Single Issue Published Nearest to Filing Date
a. Total number of copies:	3,123,205	3,019,784
b. Paid circulation		
1. Mailed Outside-County Paid Subscriptions Stated on PS Form 3541:	2,589,053	2,474,815
2. Mailed In-County Paid Subscriptions Stated on PS Form 3541:	0	0
3. Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS:	161,488	146,005
4. Paid Distribution by Other Classes of Mail Through the USPS:	0	0
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e. Total Free or Nominal rate Distribution:	173,158	201,512
f. Total Distribution:	2,923,699	2,822,332
g. Copies not Distributed:	199,506	197,452
h. Total:	3,123,205	3,019,784
i. Percent Paid:	94.1%	92.9%

16. **Publication of Statement of Ownership will be printed in the November 2015 issue of this publication.**
17. **Signature and date:** Ron King, 9/16/2015

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Southern
STYLE

OUR GUIDE TO LOOKING YOUR BEST



MADE FOR WOMEN, BY WOMEN

Sisters Laurann Claridge and Lizbeth King grew up borrowing oxford shirts from their dad's closet. Now, they create tailored staples with the structure and quality of men's shirting—with a woman's touch.

WITH ATTENTION TO DETAIL

The wrinkle-resistant fabric and navy hue (which we consider more friendly than stark black) caught our eye. But it's the details like a fuss-free side zipper and shell buttons that really seal the deal.

...AND A LADYLIKE FIT

A cinched waistline is ultrafeminine and conceals a tummy, and the dress is made to hit 1 inch below the knee to lengthen the frame. (If needed, alterations shouldn't cost you more than $10.)

Claridge + King The Swirl Shirtdress, $185; *claridgeandking.com* *Southern Living* Insiders receive 20% off this dress at *claridgeandking.com* through November 30. (See how to become a *Southern Living* Insider at *slinsider.com*.)

ONE GREAT DRESS &

TEXAS' CLARIDGE + KING DELIVERS A STYLE FOR THE AGES

BECKY LUIGART-STAYNER; STYLING: CAROLINE M. CUNNINGHAM

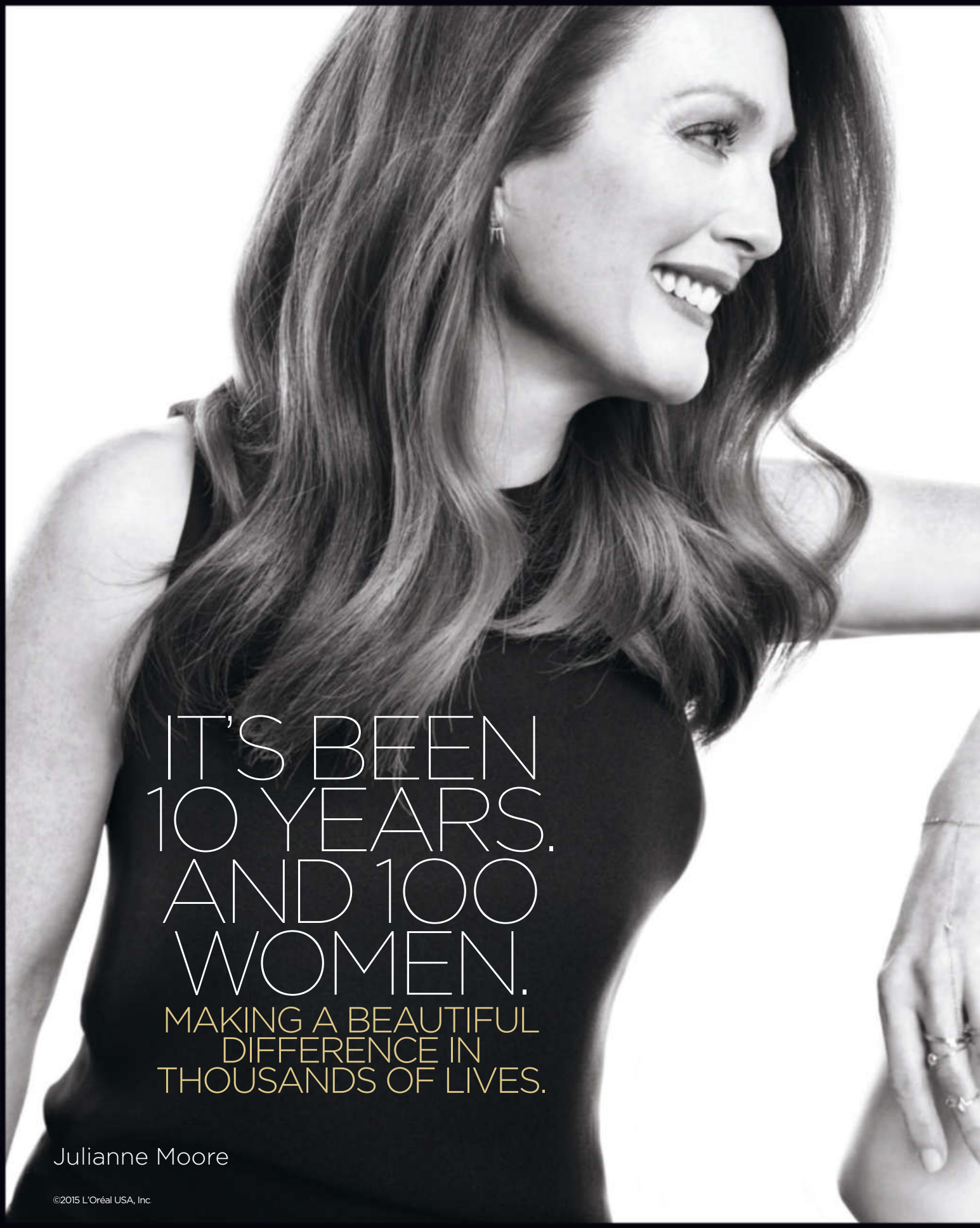
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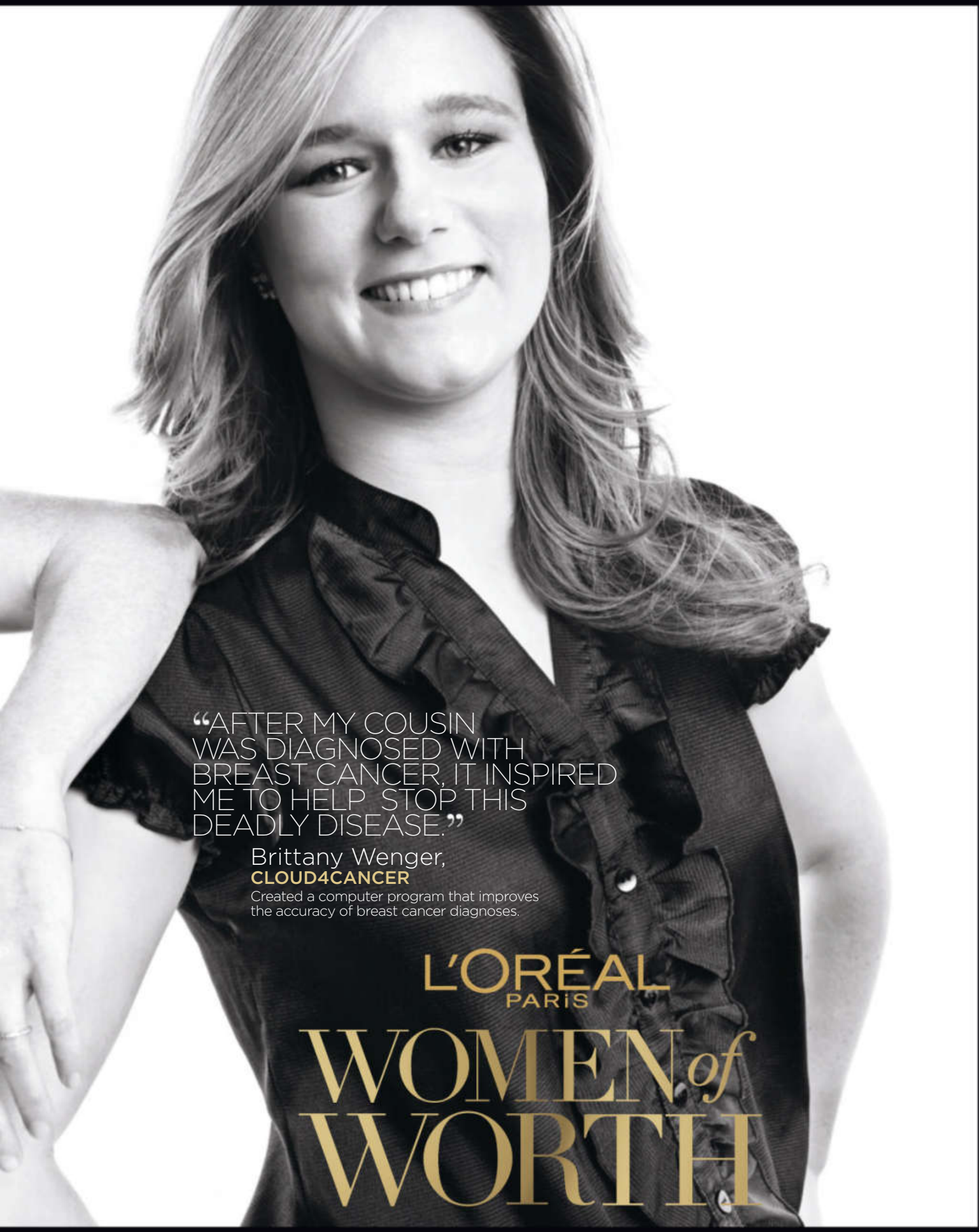
FIVE WAYS TO WEAR IT

PICK ONE OF THESE ACCESSORIES TO CREATE A WHOLE NEW LOOK

HECTOR SANCHEZ; STYLING: MARY BETH WETZEL



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"AFTER MY COUSIN WAS DIAGNOSED WITH BREAST CANCER, IT INSPIRED ME TO HELP STOP THIS DEADLY DISEASE."
Brittany Wenger,
CLOUD4CANCER
Created a computer program that improves the accuracy of breast cancer diagnoses.
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WOMEN of WORTH



"I MOTIVATE WOMEN EASILY BECAUSE I HAVE BEEN THERE."

Shaaron Funderburk,
OFF THE STREETS PROGRAM

Helps women recover from rape, abuse, and addiction to become productive citizens.



"INSPIRED BY ACTS OF KINDNESS, WE WANTED TO TEACH CHILDREN HOW TO DO THE SAME."

Kaitlin Roig-DeBellis,
CLASSES 4 CLASSES

Engages children with programs that teach compassion, caring, and consideration.

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see their stories at **WOMENOFWORTH.COM**



"I MAY NOT HAVE A LOT — BUT I CAN GIVE WHAT I HAVE TO HELP OTHERS."

Rachel R. Jackson-Bramwell,
PROJECT COMPASSION, NFP

Assists homeless and disadvantaged men, women, and children with food, shelter, and job training.



"LOSING MY LEGS WAS A TRAGEDY, BUT IT WAS A CALL TO HELP OTHER PEOPLE."

Stephanie Decker,
THE STEPHANIE DECKER FOUNDATION

Supports children with prosthetics through technology and financial assistance.

L'ORÉAL PARIS

WOMEN of WORTH

Model Citizens

Editor-at-Large Jenna Bush Hager knows that real beauty comes from within. Here, she highlights four women dedicated to improving the lives of Southerners in need



THE NONPROFIT VENTURE CAPITALIST

ANDREA CHEN

NEW ORLEANS

Executive director, Propeller

THE NEED

"When I was teaching high school English in 2004, many of the kids were reading at the second- or third-grade level. Things needed to change."

HER MISSION

"After Katrina, there was so much energy within the community—people helping and advocating for the city. We feared that would end three or five years after the storm, but 10 years later, we find people more engaged than ever. We help companies that focus on four sectors: water, education, food, and health care."

THE WORK

"We've been able to kick-start a wide range of enterprises—ranging from wetland-restoration agencies to healthful school food programs. We provide workspaces, help them raise money, and create business plans."

THE REWARD

"You won't find a group of people more passionate than social entrepreneurs who want to better their community. This fall, we expanded our accelerator from 15 start-ups a year to 40-plus impact ventures."

ROBBIE CAPONETTO; HAIR AND MAKEUP: MARIA BARREDA

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THE ENVIRONMENTALIST

JUSTINN OVERTON

BIRMINGHAM

Executive director, Coosa Riverkeeper

HER STOMPING GROUNDS

"I love the Coosa River more than words can tell. It's where I learned to bait my own hook, jump off docks, drive a boat, and enjoy sunsets. To some, it might be just another lake or creek you pass by, but to me, rivers like the Coosa are the heartbeat of Alabama."

THE NEED

"Water pollution is detrimental to public health. It makes the fish unsafe to eat, streams unsafe to swim in, and water unsafe to drink. More than 500,000 Alabamians live, work, and play in or near the Coosa. We're working hard to improve water quality and preserve this valuable resource."

THE WORK

"No two workdays are the same. Some days, I'm meeting with community leaders and writing grants. On others, I'm out testing the water quality, helping patrol the watershed, and teaching fishermen about the 26 fish-consumption advisories on our river. No matter what, I'm happiest when I'm working outside in the field."

HER SECRET WEAPON

"I blend a few drops of lavender essential oil (a natural insect repellent) with coconut oil to moisturize my skin."

THE REWARD

"To know I'm educating people about the Coosa, encouraging folks to get out on the water, and protecting the place where I made memories makes me grateful."



ROBBIE CAPONETTO; HAIR AND MAKEUP: CELINE RUSSELL/ZENOBIA



THE CULTURAL CHAMPION

RENATA SOTO

NASHVILLE

Executive director, Conexión Américas

HER MISSION

"As a Costa Rica native, it took me 13 years to fully claim my dual-citizenship status and declare myself a Nashvillian. It's not easy to grow roots in a new place. One of the highest human needs is the sense of belonging. People have a greater chance to thrive when they feel connected to a community."

THE NEED

"Tennessee has one of the fastest-growing Hispanic populations in the nation. Many challenges are tied to that. One organization alone cannot create the level of social change we envision, which is why we formed a nonprofit collaborative called Casa Azafrán, which brings 10 like-minded organizations together under one roof. You can come to this community center and get help with your taxes or your child's college application, learn English, receive counseling, or take a Zumba class."

THE REWARD

"I have two rituals that keep me grounded at work. Around 10 a.m., I always peek into the dance studio to watch children learning world percussion and capoeira. And I also come and go through our commercial kitchen, Mesa Komal, which is always filled with food-truck owners, caterers, and budding cooks. There's nothing like starting and ending the day with empanadas and fried plantains!"

ROBBIE CAPONETTO; HAIR AND MAKEUP: BETSY CATHCART



THE FARMER

ROBIN EMMONS

CHARLOTTE, NORTH CAROLINA

Executive director, Sow Much Good

THE NEED

"Food has the power to transform communities. Factors like hunger and food insecurity have adverse effects reaching far beyond the people directly affected."

THE WORK

"We set up farmers' markets in low-income communities, host workshops, and supply local CSA [Community Supported Agriculture] groups with produce. People think all farmers are men. Even though I drive a John Deere tractor and feed thousands with my crops, many people think of me as a gardener. Gardeners are lovely, but I am a proud farmer."

HER CREW

"I surround myself with a fabulous female team who work in the field planting and rotating crops—they run the business and lift me up with their strength."

THE REWARD

"It's the hug from the grandmother raising five kids on a limited income and public assistance. It's the single mom who brings her children to the market to learn where food comes from. And it's the affirming words of an older gentleman, who shares stories of growing up under the watchful eyes of sharecropper parents and says, 'I'm proud of you.' "

ROBBIE CAPONETTO; WARDROBE STYLING: ERICA HANKS; PROP STYLING: KATHRYN GODWIN; HAIR AND MAKEUP: HEATHER HAWKINS/ZENOBIA

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THE $20 STATEMENT BOUQUET

Create a lush, artistic look by pairing greenery (snipped straight from the yard) with a few dramatic blooms. Secure loose stems with florist wire, and wrap with twine.

MATERIALS: mixed bouquet + greenery + florist wire + twine

VASE: any tall glass cylinder

THE GROCERY STORE FLORIST

WOW YOUR HOLIDAY GUESTS WITH SIMPLE FLOWERS—PLUS A FEW TRICKS FROM OUR RESIDENT EXPERT, BUFFY HARGETT MILLER

STYLING: BUFFY HARGETT MILLER

by PATRICIA SHANNON ~ photographs by BECKY LUIGART-STAYNER

THE $35 CENTERPIECE

Adding showy produce in purple hues turns these blooms into a masterful still life. **MATERIALS:** artichoke + grapes + eggplants + purple cabbage + wired florist picks + purple mixed bouquet + florist water picks **THE VASE:** shallow wooden bowl lined in florist foil and wet florist foam



Step 1

GROUP the flowers by color and type. Take bunches of blooms, and place them in florist water picks.



Step 2

CREATE a base for the arrangement using the heavier produce. If items aren't staying put, secure with wired florist picks.



Step 3

INSERT flower bunches in florist foam, filling in the gaps with single flower stems and greenery. Create "movement" by allowing a bunch of grapes to cascade gracefully onto the table.

STYLING: BUFFY HARGETT MILLER

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THE $15 QUARTET

This two-minute tableau is as simple as separating stems into individual vases or jars. Stick to three or four colors in this grouping, but don't waste the rest—a single petite vase can stand alone on a windowsill or nightstand.

MATERIALS: bouquet of mixed fall flowers (goldenrod, sunflower, statice, alstroemeria) **VASES:** small glass vessels

STYLING: BUFFY HARGETT MILLER

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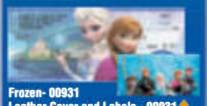
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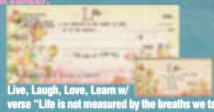
Faithful Friends - Shih Tzu w/verse "You look at me with eyes of love" - 00286
Leather Cover and Labels - 00286



God Bless America - 00006 Leather Cover and Labels - 00006



American Heritage w/verse "God Bless America" - 00324
Leather Cover and Labels - 00324



Live, Laugh, Love, Learn w/ verse "Life is not measured by the breaths we take, but by the moments that take our breath away" - 00332
Leather Cover and Labels - 00332



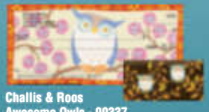
Footprints w/verse "One night I dreamed that I was walking along the beach with the Lord." - 00667
Fabric Cover and Labels - 00667



Thomas Kinkade's Country Escapes - 00162
Leather Cover and Labels - 00162



Lena Liu's Floral Borders - 00088 w/optional verse "Lord bless and keep you." - 00117 Leather Cover and Labels - 00088



Challis & Roos Awesome Owls - 00337
Leather Cover and Labels - 00337



America's National Parks - 00055 Leather Cover - 00151 Labels - 00055



Grandkids Rule! w/verse "I'd rather be with my grandkids." - 00437
Leather Cover and Labels - 00437



Just Bee w/verse "Bee Kind" - 00386 Leather Cover and Labels - 00386



Country Seasons - 00483 Leather Cover and Labels - 00483



Comical Cats w/verse "Blossoming with Purr-sonality!" - 00570
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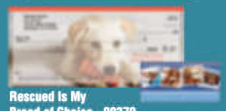
A Walk on the Beach- 01020 Leather Cover & Labels - 01020



Lena Liu's Enchanted Wings - 00026
Leather Cover and Labels - 00026



Words of Faith w/verse "With God all things are possible." - 00551
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Rescued Is My Breed of Choice - 00379
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Le Rooster - 00217
Leather Cover and Labels - 00217



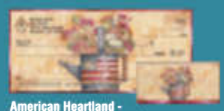
Lena Liu's Morning Serenade - 00029 Leather Cover and Labels - 00029



Lighthouse Inspirations - 00635
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Marjolein's Garden - 00377 Leather Cover and Labels - 00377



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New Day w/verse "Each day brings hope!" - 00447
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Garden Graces w/verse "Live well, laugh often, love much!" - 00172 Leather Cover and Labels - 00172



Chevron Chic - 00678
Fabric Cover and Labels - 00678



Polka Dots - 00616
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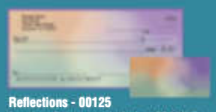
Best of Thomas Kinkade - 00590 Eight images.
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THE $25 ROSE DISPLAY

A classic florists' trick gives roses a dramatic arc.

MATERIALS: one dozen roses + florist tape

VASE: glass pitcher



Step 1

PREPARE the roses by cutting the stems so they are 2 inches taller than the container. Next, create a grid of florist tape across the mouth of the pitcher to hold blooms upright and evenly spaced (as in the photo for Step 2).



Step 2

MAKE SURE stems look great below the waterline by paying attention to the placement: Arrange the flowers in a clockwise or counterclockwise motion, moving your way around the vessel and crisscrossing the stems as you go.



Step 3

CHANGE the water every other day. First, remove a few stems from the center of the arrangement. Flip the pitcher to drain it, holding your hand on the flowers to keep them from toppling out. Fill with fresh water, and return roses.

STYLING: BUFFY HARGETT MILLER

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STAYING POWER

OUR BEST TIPS FOR EXTENDING THE LIFE OF YOUR BLOOMS

BUY FRESH
Buds should be slightly firm to the touch with no signs of wilting leaves.

DON'T DELAY
Once you're home, make a diagonal cut 2 inches from the bottom of the stem; then put the bunch in a clean vase of cool water.

USE THE FOOD
That little packet is like fairy dust when it comes to keeping grocery store flowers fresh longer.

KEEP IT CLEAN
Change the water every other day, and add water daily to arrangements in florist foam.

THE $10 TINY WONDERS

This genius technique requires zero water: Sugars in the pears naturally feed the flowers. Use a skewer to prepoke holes in pears, and then insert flower and berry stems. Keep the blooms in a tight cluster to avoid hiding too much of each pear's pretty golden hue. **MATERIALS:** skewer + Bosc pears + bunch of spray roses + berries **VASE:** none needed!

STYLING: BUFFY HARGETT MILLER


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NOVEMBER CHECKLIST

BUY AMARYLLIS

Remember when that amaryllis bulb you got for Thanksgiving or Christmas didn't bloom and it made you want to egg Santa's sleigh? To prevent a repeat this year, always look to see that there's a plump, green flower-bud poking out of the top of the bulb when you buy locally. With amaryllis, size matters—the bigger the bulb, the more flower stalks and blooms you'll get. A great online source is *longfield-gardens.com*.

MOW YOUR LEAVES

Raking tree leaves on your lawn is a pain in the grass. So don't rake. Instead, run over fallen leaves with a mulching mower to grind them up in place. The shredded leaf particles will filter down harmlessly through the grass blades to the soil surface. There they will feed friendly earthworms and enrich the soil. Send no more leaves to the landfill! You're on notice.

PLANT HERBS

If you have a sunny window, grow herbs indoors throughout the winter. Good drainage is essential, so whether you're displaying a plant in its original pot or slipping that pot into one of the herb containers below, let the original pot drain into the sink after you water it.



PLANT OF THE MONTH

CHINESE PISTACHE

THIS CAREFREE TREE OFFERS FABULOUS AUTUMN COLOR

Don't limit yourself to maples when looking for a tree with outstanding fall foliage. Chinese pistache *(Pistacia chinensis)* is more than a match for any maple, turning sizzling scarlet, orange, and gold in autumn. Plus, it's easier to grow. Adapted to the Upper, Middle, Lower, and Coastal South, it tolerates just about any well-drained soil and takes drought and urban conditions too. Chinese pistache reaches 30 to 35 feet tall and wide and makes an excellent patio tree, street tree, or medium-size shade tree. Its filtered shade lets you grow grass beneath it. Plant it in full sun for the best fall color.



GARDEN FIND

These cream-colored, powder-coated steel Herb Pots with Tray from Sheffield, England, look great and are rust resistant too. Customized labels fit in a slot on each pot. $29.95 (plants not included); *williams-sonoma.com*

MAP: RYAN KELLY

by STEVE BENDER ~ illustration by JOHN BURGOYNE

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WHAT'S TROUBLING OUR READERS THIS MONTH:

Scalping roots, pinecone leftovers, potted delphiniums, laying rubber, and more

HONOR YOUR ROOTS

Q I have two live oaks in my front yard that are more than 30 years old. They have developed large surface roots approximately 4 inches in diameter. I checked with a tree service, and the guy said that they could be horizontally scalped. I would appreciate your comments. —DAREL

A The only thing that should be scalped is that numskull with the tree service! Scalping or cutting the roots of large oaks would most certainly kill them. If you want level ground under the trees, one thing you can do is spread a layer of bark or pine straw mulch between the roots. Do not spread soil—that, too, would smother the roots and kill the trees.

RAINING PINECONES

Q Right now, I have about a ton of pinecone "petals" in my yard from squirrels gnawing on the cones. Raking them up is murder on my back. What do you do with them after you rake? —JOAN

A Squirrels love to eat the seeds in the pinecones at this time of year. When this happens with my trees, I rake up the pinecone scales and use them to mulch my beds. It looks good and works well.

TEXT: STEVE BENDER; ILLUSTRATIONS: MICHAEL WITTE

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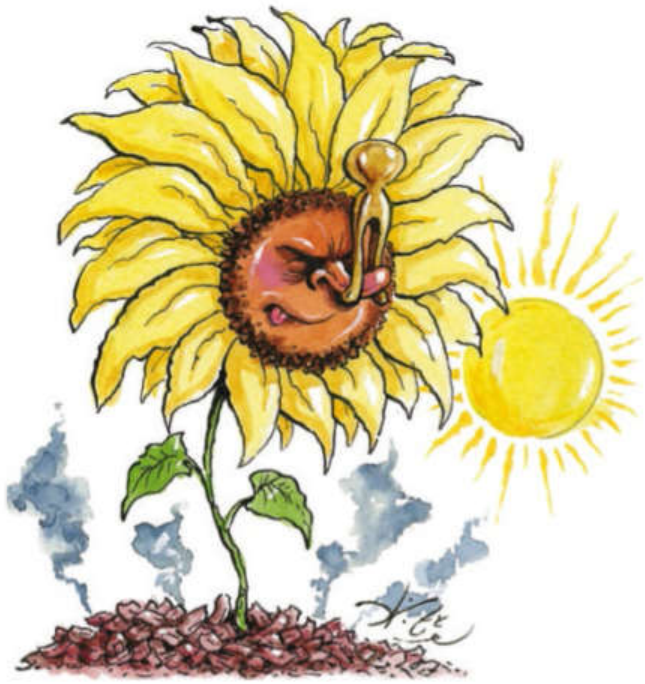
Q I want to bring my potted delphiniums in for the winter. Shall I continue to water them or let them go dormant? —KATHI

A If you bring them indoors to a heated room, they won't receive the winter chill they need to go dormant and then bloom the following year. So, instead, bring the pots to a protected but unheated spot near the house, and trim off any old flower stems. Water occasionally to keep the soil moist.

RUBBER MULCH STINKS

Q Is ground-up rubber mulch okay to use in the garden? I understand it won't ever decompose. —MALINDA

A Rubber mulch is made from ground-up used tires. Yes, it lasts longer than organic mulches, but it will decompose, releasing chemicals like cadmium, chromium, selenium, and zinc that can be toxic to plants and animals. On summer days, rubber mulch gets as hot as an asphalt parking lot and releases a strong rubber smell reminiscent of NASCAR. Unlike bark or pine straw, rubber does nothing to enrich the soil. Grumpy's advice: Just stick with the natural mulch.



"Thanks for the rubber mulch! You gonna water me with motor oil next?"



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BETTER BOXWOODS

Q I love the look of potted boxwoods but am not having luck growing dwarf English ones. Can you please suggest a kind that is more tolerant of Southern heat? —LISA

A For most homeowners, dwarf English boxwood is the most difficult one to grow. It's susceptible to diseases, such as root rot. I suggest you try 'Baby Gem' boxwood from our *Southern Living* Plant Collection *(southernlivingplants.com)*. It stays small like dwarf English boxwood, so it's good for pots but is much less finicky.

WINTER FLOWERS

Q We had some azaleas in our front yard, but they were very thin and scraggly, so we took them out. What are some annuals I can plant there for winter color? —BARBARA

A Try pansies, snapdragons, violas, poppies, and flowering cabbage and kale.

LOOSENING CLAY

Q In a previous column, you mentioned a special type of ryegrass to loosen clay soil and add nutrients to it. What was it? —BOB

A This is a type of Southern cereal rye called 'Elbon.' You seed it in fall, let it grow through the winter, and till it under in spring. Its incredible roots really do break up clay. You can order it from *justinseed.com*.

HEDGE HELP

Q I planted several ligustrums four years ago to make a hedge. They haven't died, but they haven't grown either. They are light green and stunted. What can I do for them? —PATRICE

A Assuming that they aren't planted in awful soil, my guess is they were pot-bound before you planted them. Instead of growing into the soil, the roots have just kept wrapping around each other. Dig them up this fall to see if this is the case. If so, simply use a pencil to gently unwrap and loosen the roots from the root-ball. Then replant the ligustrums, making sure each planting hole is twice as wide as the root-ball.

WHY SO GRUMPY?

Q Why the title "The Grumpy Gardener?" The garden is an escape and hideaway for me. Don't you feel the same way? —DEBBIE

A People call me "grumpy" because I take no prisoners when gardeners do dumb things. But ask any of my coworkers and they'll tell you I'm a lovable fuzzball with a heart of fool's gold.

SHADY ADVICE

Q We have a shady section of our yard where ivy will not grow, so the local nurseryman suggested houttuynia (chameleon plant). We liked its multicolored leaves and white flowers, so we planted two. Now they've taken over the entire yard. Every year, we pull out trash cans filled with the plants, but that doesn't slow them down. What can we do? —LYNN

A That nurseryman is a complete idiot. Chameleon plant is one of the most invasive plants on the planet, spreading by roots, runners, and seeds. Once it's in the ground here in the South, it's almost impossible to eradicate. Grumpy suggests you spot treat it with Roundup according to label directions wherever you see it. It will be a long battle. (Note to Roundup haters: If you can suggest an organic control that effectively kills chameleon plant—roots and all—please tell me. I'd definitely love to know about it.)

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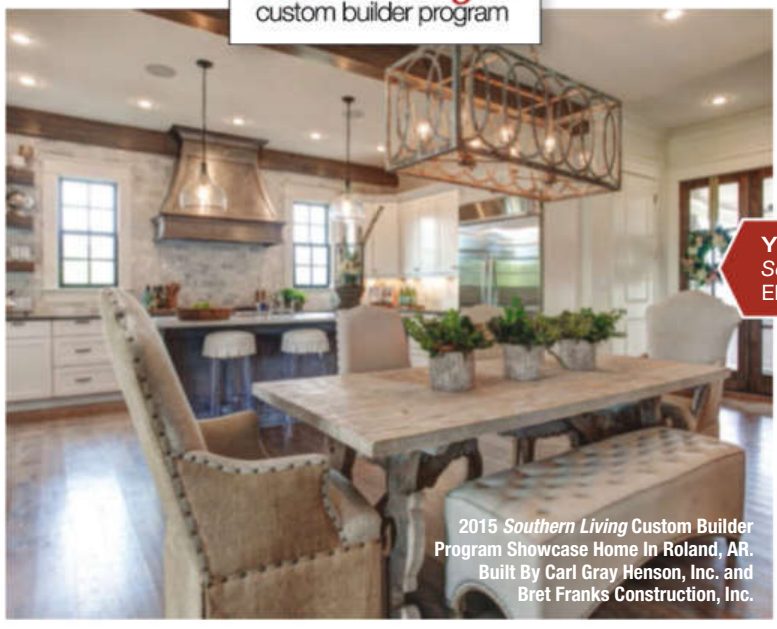
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THE PLACE I'M THANKFUL FOR

NOTABLE SOUTHERNERS SHARE THEIR MOST TREASURED SPOTS

THE PERFECT RIVER FOR TUBING

By Miranda Lambert, MUSICIAN

"I am thankful for the beauty of the Guadalupe River near our family home in Texas. It's been a tradition for as long as I can remember to go tubing down the river. To top it off, we venture to the Gristmill River Restaurant & Bar in New Braunfels for the best chicken-fried steak."

Lambert is on the road for her Roadside Bars and Pink Guitars tour this fall.

TEXT BY TRAVIS M. ANDREWS, STEPHANIE GRANADA, HANNAH HAYES; PHOTO: GARY CLARK



MY ADOPTED HOMETOWN

By Nicholas Sparks, NOVELIST

"I originally moved to North Carolina back in 1992. I was young and recently married; my first son, still a baby. As a pharmaceutical salesman, I got to see a great deal of the state as I traveled from doctor's office to doctor's office, but as soon as I saw New Bern, North Carolina, I knew it would be our home. I'd moved around a lot as a kid, and I wanted my own children to grow up with a greater sense of permanence and belonging in a community that felt vibrant but also intimate. In New Bern, I found a family-friendly small town that welcomed outsiders yet felt knit together by neighbors who knew each other. It also seemed like an extension of its natural environment—even though New Bern doesn't sit directly on the ocean, it is surrounded by the Neuse and Trent Rivers, so it feels very coastal, and the surrounding area is lush and teeming with fish and animal life. My family has spent countless hours boating, tubing, and fishing on the rivers, as well as hunting in the woods beyond our house.

I fell in love with its rich history (it was the site of a Civil War battle and the birthplace of Pepsi-Cola, among other things) and knew that the town's timeless quality and warm community would be the perfect setting for the story that would later become *The Notebook*. There are some key New Bern locations in that book: the Masonic Theater, Fort Totten Park (Noah and Allie's special place), the Alfred Cunningham Bridge leading into town, and many others. The source of professional inspiration and my personal oasis for more than 20 years, New Bern is the place I am proud to call my home."

Sparks' latest book, See Me *(released on October 13), is also set in his beloved North Carolina.*



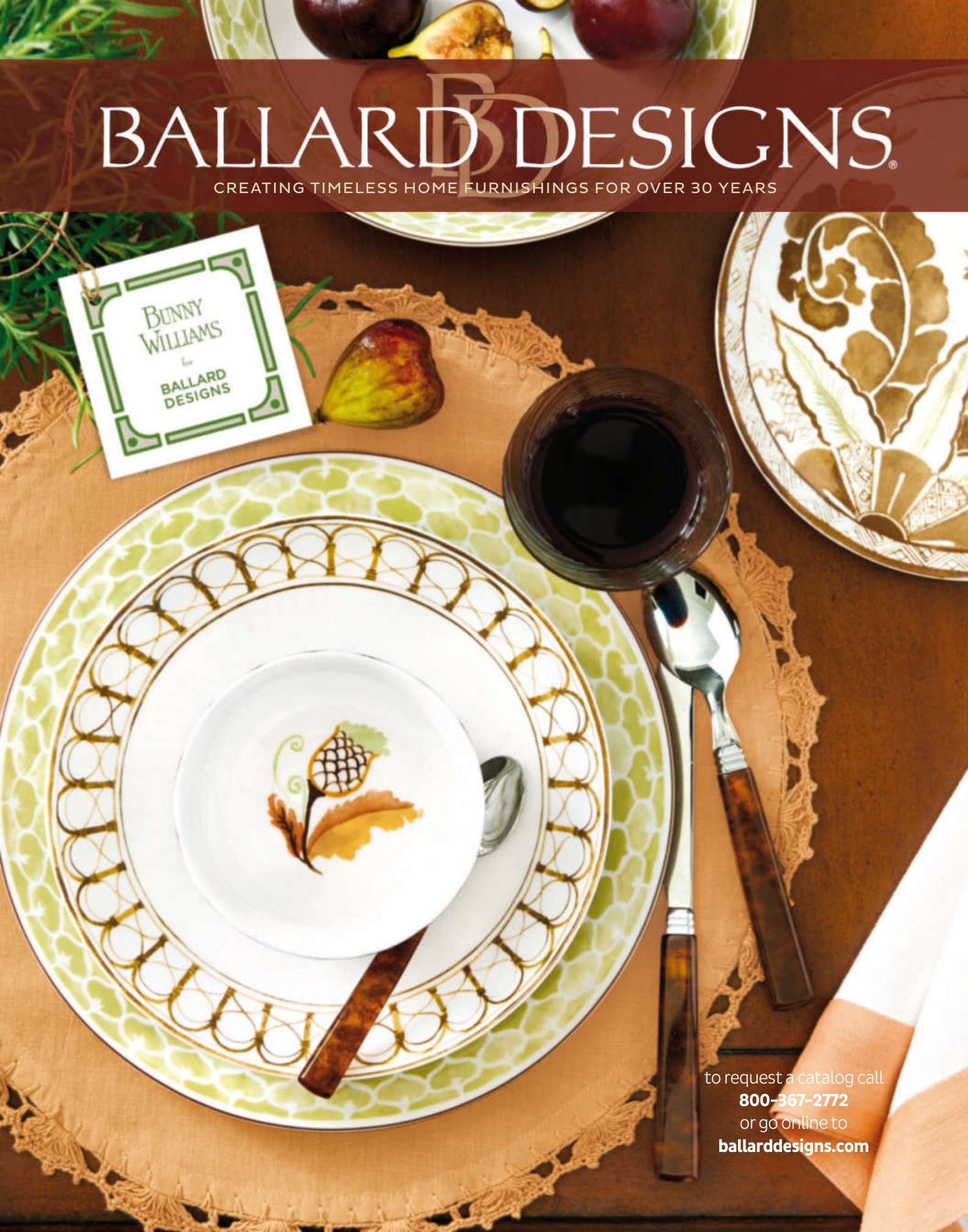
OUR SWAMPY LAKES

By Rebecca Rebouché
PAINTER

"This year, I plotted a road trip across Louisiana, Mississippi, and Alabama to paint the natural landscapes, flora, and fauna of this region that I live in and love. Lake Martin in Alabama was a real turning point for me. I stayed nearby in a one-room church that has been turned into a creative retreat for writers and artists. The kitchen was the pulpit. I took guided boat trips through the swampy lake, hiked, and set up my easel on the banks of the lake overlooking lush cypress trees, lily pads, and marsh grasses. I created one of my favorite paintings there."

You can purchase wares featuring designs inspired by Rebouché's paintings at Anthropologie.

FROM LEFT: ROBBIE CAPONETTO; ZACK SMITH


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ROBBIE CAPONETTO

MY MISSISSIPPI WAFFLE HOUSE

By Harrison Scott Key
AUTHOR

"I'm thankful for the Waffle House of Jackson, Mississippi—a place to rest while I wandered through the wilderness between childhood and adulthood.

Thank you for that day in 1998 when icy roads kept me from Christmas dinner with the loving family I did not yet understand. Thank you for the friends I found in a Waffle House booth that day, overfull with people on their way to places they didn't want to be. Thank you for the manager who told us to order or leave.

Christmas is the season of giving, and so we gave up our booth. Thank you for the booths."

The author debuted his memoir, The World's Largest Man, *this year.*

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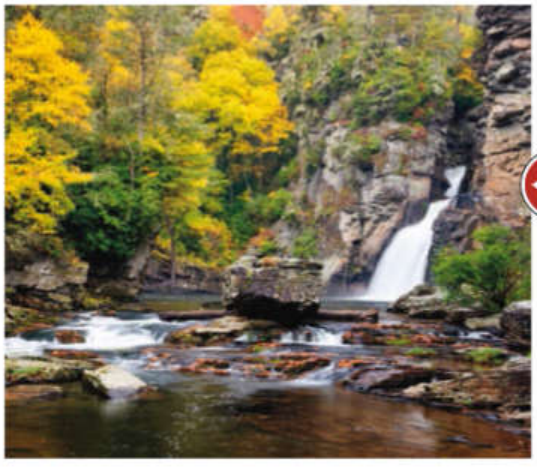


MY BELOVED DELTA

By Maude Schuyler Clay, PHOTOGRAPHER

"I am a Delta lifer. My parents and grandparents all grew up in the same house I live in now. I call it the Grey Gardens of the South. When I was a kid, I would photograph our home and places around it, like the Cassidy Bayou. My cousin Bill (photographer William Eggleston) was my guide. He gave me my first real camera, a 35mm SLR, when I was 18. After college, I wanted to get away from this backwards land as fast as possible. But while living in New York City, I longed for the Delta. I had to come home. This is my place, and it's become my mission to preserve and archive it through the eyes of a native."

Clay's third book, Mississippi History, *is on shelves now.*



CAMPING AT LINVILLE FALLS

By Bellamy Young, ACTRESS

"Growing up, I'd go camping with my grandpa at Linville Falls in North Carolina. My favorite activity was seeing the Brown Mountain Lights. We'd pile in the car at night, follow a dirt road along the crest of Linville Gorge to Wiseman's View, and walk the winding path to the overlook, where we'd wait for the ghost lights to appear. I'm not sure anyone has figured out why they occur, but I love the mystery."

Young plays Mellie Grant on ABC's Scandal.



OUR FAMILY RESTAURANT IN VIRGINIA

By Travis Milton
CHEF

"My great-grandparents owned a local greasy spoon kind of place in Castlewood, a small town in the heart of Central Appalachia. When I was younger, I would run around the kitchen and bug all the cooks about what they were doing and mimic their actions. During my teenage years, I spent every summer there working alongside my grandfather. We cooked with local produce, long before farm-to-table was a thing. Those days were instrumental in my path as a chef. The restaurant has since been sold off and became a Mexican joint, but I still stop and stand in the parking lot sometimes to feel a little piece of those days."

Milton's restaurant, Shovel and Pick, is set to open in Richmond this spring.

CLOCKWISE FROM TOP LEFT: MAUDE SCHUYLER CLAY; COURTESY BETH FURGURSON; KATE SILVIA/ALAMY

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THE MOUNTAINS OF WEST TEXAS

By Jenna Bush Hager
EDITOR-AT-LARGE

"My parents taught my sister and me to appreciate the outdoors at a young age. The first national park we visited was Big Bend in West Texas, where I learned to ride a horse when I was 5 with a giant sky as my backdrop. Years later, I took my then boyfriend, now husband, for a camping and hiking trip in the Chisos Mountains. As we hiked the Window Trail, the dry, rugged landscape and the enormous sky spoke to both of us about the endless possibilities of life. I love to get back there any chance I get."

Hager is a correspondent on the TODAY *show.*



MYRTLE BEACH'S KITSCHIEST GIFT SHOP

By Andie MacDowell, ACTRESS

"Once upon a time, the Myrtle Beach boardwalk resembled a carnival. There was a wooden roller coaster, dance floors where teens would shag, and mini golf. Even though a lot has changed, one of my old haunts remains. At the Gay Dolphin you can still play an arcade game, find a perfect shell, and even buy a live hermit crab."

MacDowell stars in the Hallmark Channel's Cedar Cove.



MAKING MUSIC IN ALABAMA

By John Paul White and Donnie Fritts
MUSICIANS

"My friends and I were kids who didn't know anything about the music business, working in a recording studio above a Florence drugstore in 1959," says Fritts. "We were just making the best songs we could. Then the studio got a hit with Arthur Alexander's 'You Better Move On' in 1962, and we realized this could really happen in a little Alabama town." White adds, "Donnie and everyone who formed the music scene recognized the potential of this area early on. Now, the next generation here isn't just resting on their laurels. There's a creative current that runs through this town that we are all still tapping into."

Fritts' new album, Oh My Goodness, *was produced by White.*

CLOCKWISE FROM TOP CENTER: JODY HORTON; ABRAHAM ROWE PHOTOGRAPHY; CHRIS M. ROGERS

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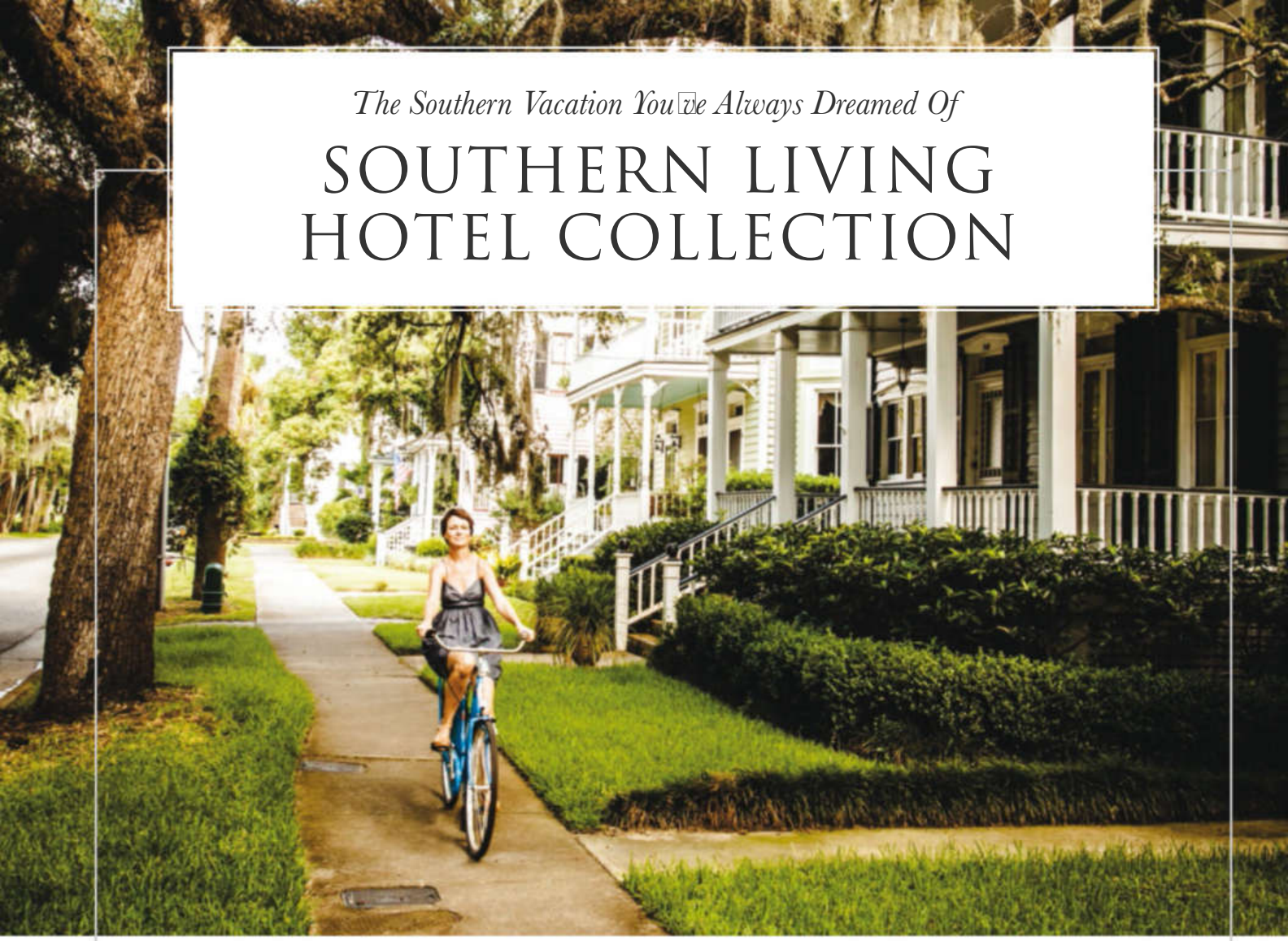
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RALPH LEE ANDERSON

MY GRANDPARENTS' TEXAS GARDEN

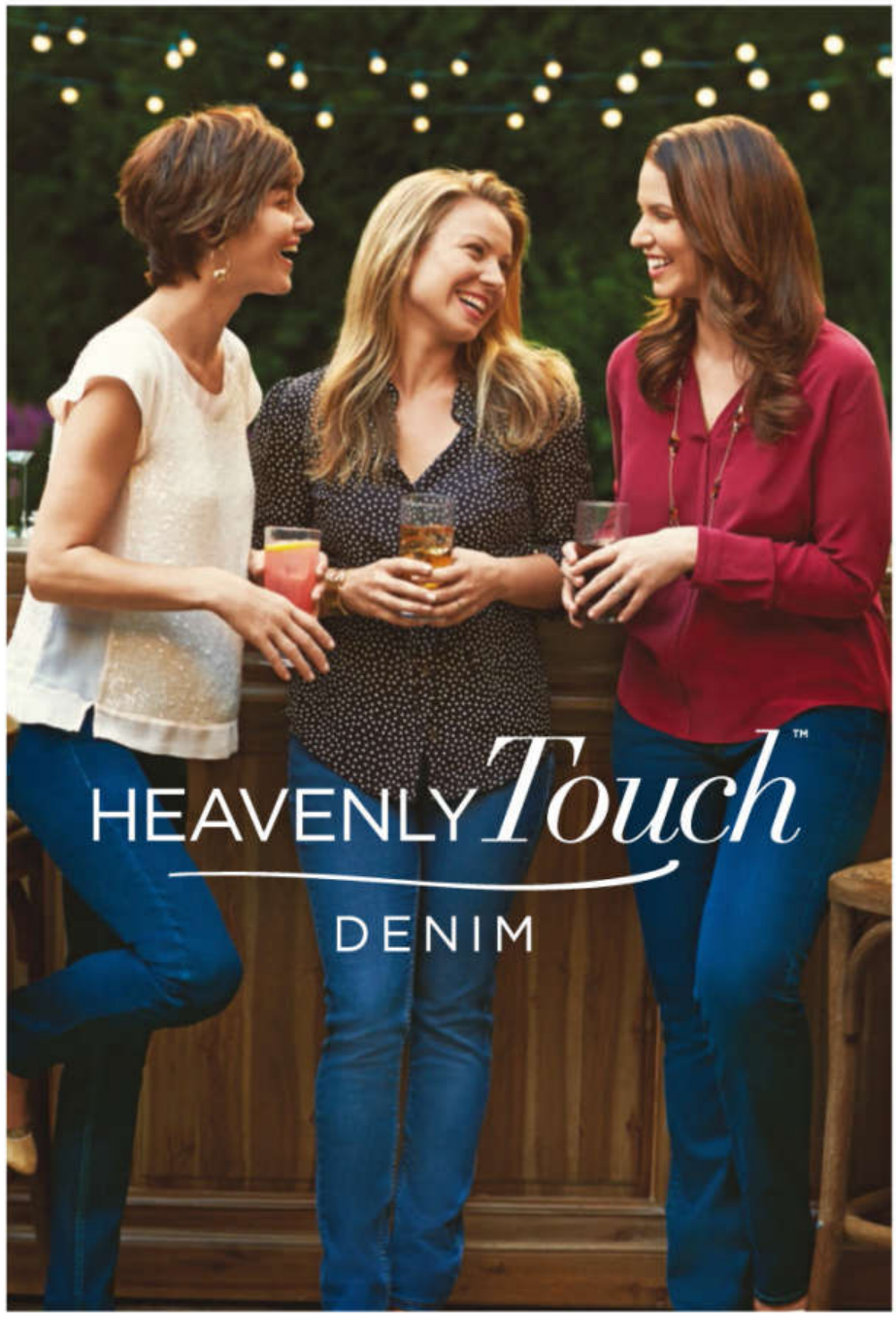
By Greg Grant, HORTICULTURIST

"My maternal grandparents lived in a derelict farmhouse in deep East Texas. The old home had a rusty tin roof and peeling paint. In the winter, it was heated with a fireplace and butane heaters. In the summer, vintage fans and a window unit got us through.

As the third of four children, all one year apart, I longed for my own space. My grandparents, Marquette and Eloy Emanis, provided it. She was a nurse, and he was a farmer, rancher, hunter, and storyteller. They lived on 12 acres in the forgotten community of Arcadia. Their home is where I first bonded with nature. It's where I fell in love with crinums and crepe myrtles and narcissus. Where I learned to cook, plow, garden, and tell stories.

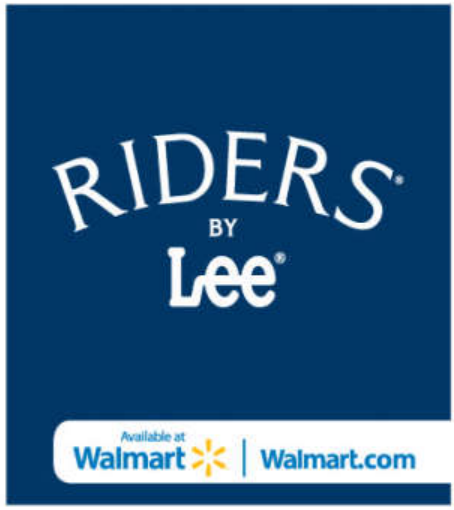
I vowed as a child that I would spend eternity there. And now at 52 years old, I'm still happy to call this place home."

Grant is working on a book on Texas rose rustlers due out next year.



Comfort never looked so good.







THE BRIDGE THAT GAVE US HOPE & STRENGTH

By Amelia Boynton Robinson
ACTIVIST

"My parents, George and Anna Hicks Platts, taught me and my nine siblings to love, respect, and help one another. That gave me the strength to stand alongside my fellow men and women on the Edmund Pettus Bridge in Selma, Alabama, in 1965 and to do it again 50 years later with President Obama in March. I am thankful to everyone who stood with me and for what we accomplished that day. I am thankful when I hear a young person tell me how I have made a difference in his or her life by the things I've said or done. That is why it is so important to live your life as an upstanding person—maybe someone will see you and emulate your actions."

EDITOR'S NOTE: *Robinson, a pioneer of the Civil Rights Movement, passed away in August, at the age of 104.*

JIM GAVENUS



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THANKSGIVING AT THE FARM

FOR THIS SOUTH CAROLINA FAMILY, THE DAY DONE RIGHT INCLUDES IN-LAWS, OUTLAWS, PIG PICKING, HORSESHOES, AND FEELING DOWNRIGHT BLESSED



by **BETSY CRIBB** ~ *photographs by* **PETER FRANK EDWARDS** ~ *styling by* **HEATHER CHADDUCK HILLEGAS** *and* **ELLY POSTON**



An 1890s heart-pine farmhouse in Nesmith, South Carolina, is the home of this family's 15-year-old Thanksgiving tradition.

"COME ONE, COME ALL,"

said Uncle Duffy, the first time he hosted Thanksgiving at his family farm. And *everybody* came. Fifteen years later, everybody still comes: immediate family and extended family, in-laws and cousins of cousins, our second-grade teachers, even the occasional boyfriend who's here one year and not the next. Every November, our kooky band of almost 60 people bumps down the road to Uncle Duffy's 1890s farmhouse in Nesmith, South Carolina. The familiar drive promises a day full of throwing horseshoes, good-natured teasing from loud uncles, and a potluck dinner that puts you in a food coma.

Whether we've known you for years or don't even know how you ended up at the farm, on Thanksgiving, you're part of the family.

The only requirement?

You have to pick your own barbecue straight off the pig.

Don't know how? Bless your heart—we'll show you how it's done.



The younger crowd works up an appetite climbing hay bales and catching fish in the pond.

Belly on up to the steaming pig pit, pinch a sizable piece of pork with your thumb and forefinger, tilt back your head, and plop that warm barbecue right in your mouth.

The pig is usually ready by 10 in the morning, after the boys have stayed up all night roasting it. If you're not tossing salad in the kitchen, it's your job to taste the barbecue, just to make sure it's edible. (It always is.)

You'll know you're doing it right when you feel a little river of vinegar sauce sliding down your chin—that's what the paper towels are for.

"Come on, y'all," someone calls from the porch. "It's time to say the blessing!"

A 10-year-old cousin runs to the farmhouse, dropping his fishing rod next to a red bucket of crickets. My sister hops off a tire swing she'd feel too grown-up for any other day of the year.

My other sister heads to the porch from the bonfire, brushing hay from her jeans as she walks. The rest of us wander over from the barbecue shed, licking the evidence of a pre-blessing first course off our fingers.

Then we circle up for the blessing, with our shoulders touching because we've just about outgrown the creaky wooden porch. It's the one time this day when we slow down to say "thank you," to remember those we miss, to squeeze the hands of people we love.

Uncle Michael always says the prayer. He's an Episcopal priest, so he's qualified to say the blessing, but he isn't really my uncle. That's just how Thanksgiving at the farm works. The nuances of family trees are forgotten: Extended family becomes immediate family, and friends become family.

The moment we all say "Amen," the kids dart inside to fix their plates. There's a roasted turkey, a fried turkey, collard greens, sweet potato casserole, Sister Schubert's rolls from the freezer aisle, and mac-and-cheese from a local barbecue joint.

My grandfather Bubba, whose nickname hardly gives away the fact that he's Canadian, takes his plate to the dining room. The chairs there are generally reserved for grandparents and newcomers.

The rest of us eat outside. You might score a seat at an outdoor table or in a rocking chair, but most of us balance our plates on our laps, legs dangling off the porch.

And we stay on that porch all afternoon, eating, laughing, and telling stories of pig pickings past.

There was the year we had so many guests we used "Hello My Name Is" stickers and the year we had a mud war in the half-dug pond.

There was the year of "Worst Dish of the Day," when we voted by secret ballot to pick the least popular potluck item. Uncle Duffy says his rice won, but I know he never read the entries.

Then there was the year we had our first Thanksgiving without my grandmother. "I was her favorite," I had teased my sisters. "Yeah," Annie had said with a toothy grin, "after me."

That's who our grandmother was: She made you feel special, like you were her favorite, like you belonged.

And that's what Thanksgiving at the farm is all about—belonging. Come one, come all.



Apple pie, pecan pie, pumpkin spice cake, and graham bars—there's never a shortage of desserts, if you have room.

FOOD STYLING: CYNTHIA GROSECLOSE

"'COME ON, Y'ALL,'
SOMEONE CALLS FROM THE PORCH.
IT'S TIME TO SAY THE BLESSING!'"





“YOU MIGHT SCORE A SEAT AT AN OUTDOOR TABLE
OR IN A ROCKING CHAIR, BUT MOST OF US
BALANCE OUR PLATES ON OUR LAPS, LEGS DANGLING OFF THE PORCH.
AND WE STAY ON THAT PORCH ALL AFTERNOON,
EATING, LAUGHING, AND TELLING STORIES OF PIG PICKINGS PAST.”









Traditions We're Thankful For

HORSING AROUND

1. No day at the farm is really complete without a game or two of horseshoes behind the barbecue shed.

HAPPY HOUR

2. Everyone gets the chance to play bartender at our fully stocked Bloody Mary bar. Our crowd likes 'em spicy.

FREEDOM OF SPEECH

3. Choosing the worst dish of the day is really all in good fun. Ballots are top secret—and the voting is rigged.

FINGER FOOD

4. There's no need to be shy around the barbecue pit! All are encouraged to grab a bite straight off the pig.



FOOD STYLING: CYNTHIA GROSECLOSE

MISS MARGARET'S

Magical Graham Bars

- 1 (14.4-oz.) package graham crackers, divided
- 1 1/2 cups granulated sugar
- 1 cup butter
- 1 cup sweetened condensed milk
- 2 large eggs, lightly beaten
- 1 1/2 cups chopped toasted pecans
- 1 1/2 cups graham cracker crumbs
- 1 cup sweetened shredded coconut
- 2 tsp. vanilla extract, divided
- 6 Tbsp. butter, melted
- 5 Tbsp. milk
- 2 cups powdered sugar

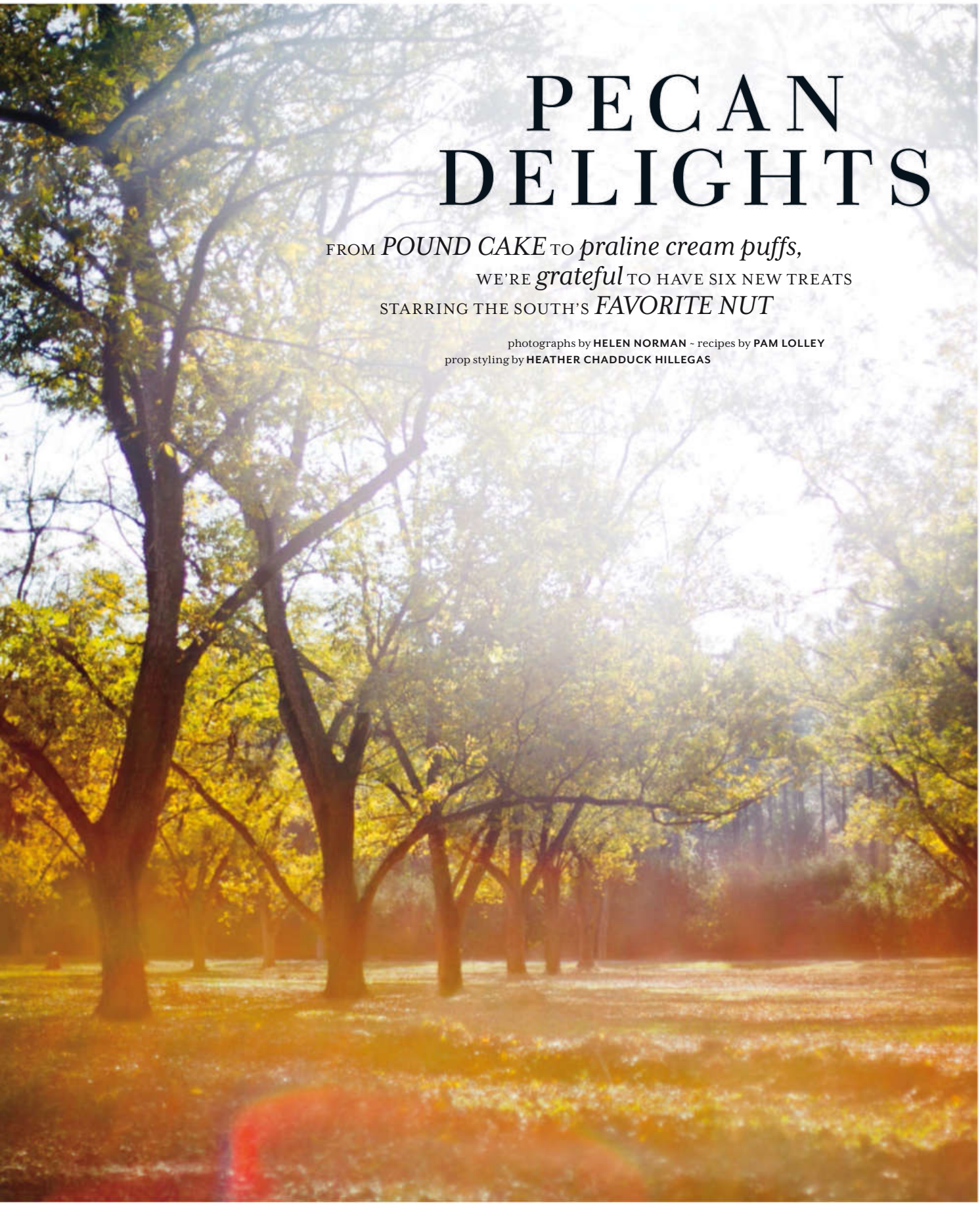
1. Arrange half of graham crackers in a single layer on a 15- x 10-inch baking sheet.

2. Bring granulated sugar and next 2 ingredients to a boil in a saucepan over medium heat, stirring constantly. Boil 1 minute, stirring constantly. Remove from heat.

3. Stir in eggs, next 3 ingredients, and 1 tsp. vanilla; pour mixture over graham crackers. Top with remaining graham crackers.

4. Beat melted butter, next 2 ingredients, and remaining 1 tsp. vanilla with an electric mixer until smooth; spread over graham crackers. Chill 2 hours or until set. Cut into bars.

MAKES 24 bars. **HANDS-ON** 25 min.; **TOTAL** 2 hours, 25 min.



PECAN DELIGHTS

FROM *POUND CAKE* TO *praline cream puffs*,
WE'RE *grateful* TO HAVE SIX NEW TREATS
STARRING THE SOUTH'S *FAVORITE NUT*

photographs by **HELEN NORMAN** ~ recipes by **PAM LOLLEY**
prop styling by **HEATHER CHADDUCK HILLEGAS**

BRYAN MELTZ



DECADENT CREAM PUFFS
recipe, page 116

FOOD STYLING: MARIAN COOPER CAIRNS

PUMPKIN-PECAN STREUSEL PIE
recipe, page 116

Pecan Piecrust How-to



1 Unroll piecrust onto a surface dusted with powdered sugar; sprinkle with chopped pecans.



2 Place a sheet of wax paper over piecrust and pecans, and gently roll, pressing pecans into crust.



3 Fit piecrust, pecan side up, in a lightly greased pie plate. Fold the edges under, and crimp.

PECAN PIE BARS

These chewy, bite-size bars require just 20 minutes of prep time.

CRUST

- 2 1/2 cups all-purpose flour
- 2/3 cup powdered sugar
- 3/4 cup chopped toasted pecans
- 1/2 tsp. kosher salt
- 1 cup butter, cubed
- Vegetable cooking spray

FILLING

- 3/4 cup cane syrup
- 1/2 cup firmly packed dark brown sugar
- 6 Tbsp. heavy cream
- 6 Tbsp. butter
- 1/4 tsp. kosher salt
- 1 tsp. vanilla extract
- 3 cups coarsely chopped toasted pecans

1. Prepare Crust: Preheat oven to 350°. Pulse flour and next 3 ingredients in a food processor 8 to 10 times or until thoroughly combined and pecans are finely chopped; add butter, and pulse 8 or 9 times or until mixture resembles coarse meal. Line bottom and sides of a 13- x 9-inch pan with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil with cooking spray. Press mixture onto bottom of prepared pan.

2. Bake at 350° for 20 to 25 minutes or until lightly browned. Cool completely on a wire rack (about 25 minutes).

3. Prepare Filling: Bring syrup and next 4 ingredients to a boil in a large saucepan over medium heat, stirring constantly until butter melts and mixture is smooth; boil, stirring constantly, 1 minute. Remove from heat, and stir in vanilla and 3 cups coarsely chopped toasted pecans. Pour hot filling over cooled crust.

4. Bake at 350° for 14 to 16 minutes or until filling bubbles in center. Cool bars completely in pan on a wire rack (about 1 hour). Chill bars 1 hour before cutting.

MAKES 32 bars. **HANDS-ON** 20 min.; **TOTAL** 3 hours, 25 min.




PECAN POUND CAKE
recipe, page 117



CHOCOLATE-PECAN MOUSSE TART

You can make and freeze crust ahead of time; thaw in fridge overnight before preparing the filling.

CRUST

- 1/2 cup butter, softened
- 1/2 (8-oz.) package cream cheese, softened
- 1/4 cup powdered sugar
- 1 1/2 cups all-purpose flour
- 1/4 tsp. table salt
- 1/2 cup finely chopped toasted pecans
- Vegetable cooking spray

MOUSSE

- 1 (12-oz.) package semisweet chocolate morsels
- 2 1/2 cups heavy cream, divided
- 1 Tbsp. bourbon
- 1 tsp. vanilla extract
- 1/2 cup coarsely chopped toasted pecans

1. Prepare Crust: Preheat oven to 400°. Beat first 3 ingredients at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add flour and salt, beating at low speed just until blended after each addition. Add finely chopped pecans, and beat just until blended. Shape dough into a disk, and wrap with plastic wrap. Chill 1 hour.

2. Place dough disk on a lightly floured surface, and roll into a 13- x 9-inch rectangle. Gently place dough in a lightly greased (with cooking spray) 12- x 8-inch rectangular tart pan with removable bottom. Press dough into pan and up sides; trim off excess dough along edges.

3. Bake at 400° for 14 to 17 minutes or until lightly browned. Remove pan to a wire rack, and cool completely (about 30 minutes).

4. Meanwhile, prepare Mousse: Microwave chocolate morsels and 1/2 cup cream in a medium-size microwave-safe glass bowl at HIGH 1 1/2 minutes or until melted, stirring every 30 seconds. Stir in bourbon and vanilla; let stand 5 minutes.

5. Beat remaining 2 cups cream at medium-high speed with an electric mixer 2 to 3 minutes or until medium peaks form; fold cream into chocolate mixture. Spread in cooled tart shell. Top with coarsely chopped pecans. Chill 4 to 24 hours.

Note: To make in a 9-inch round deep-dish tart pan, prepare crust as directed, and roll into a 12-inch circle; increase baking time for crust to 22 to 27 minutes.

MAKES 8 to 10 servings. **HANDS-ON** 30 min.; **TOTAL** 5 hours, 50 min.

PECAN-ESPRESSO TOFFEE

Take a crack at this intensely rich and buttery holiday treat.

- **Parchment paper**
- **Vegetable cooking spray**
- **1 1/4 cups butter**
- **1 cup granulated sugar**
- **1/3 cup firmly packed light brown sugar**
- **1 Tbsp. instant espresso**
- **1 Tbsp. dark unsulphured molasses**
- **1/2 tsp. table salt**
- **2 cups chopped toasted pecans**
- **1 cup bittersweet chocolate morsels**
- **1 cup semisweet chocolate morsels**

1. Line a 15- x 10-inch jelly-roll pan with parchment paper, and lightly coat with cooking spray.

2. Melt butter in a large heavy saucepan over medium heat; stir in granulated sugar, next 4 ingredients, and 1/3 cup water. Cook, stirring constantly, until a candy thermometer registers 290° (soft crack stage), about 17 to 20 minutes. Remove pan from heat, and stir in pecans. Immediately pour mixture into prepared pan. Spread in an even layer, and sprinkle bittersweet and semisweet chocolate morsels over top. Let stand 5 minutes. Spread and swirl chocolate using an offset spatula. Chill 1 hour or until firm. Break toffee into pieces. Store in an airtight container in refrigerator up to 7 days. Serve cold or at room temperature.

MAKES 10 to 12 servings. **HANDS-ON** 35 min.; **TOTAL** 1 hour, 40 min.

DECADENT CREAM PUFFS WITH PRALINE SAUCE AND TOASTED PECANS

It may be tempting to use a stand mixer for the cream puff batter, but it pays to mix it by hand: You need to see when the mixture is smooth and shiny, which will prevent overmixing.

- **1/2 cup butter**
- **1 cup all-purpose flour**
- **1/8 tsp. table salt**
- **4 large eggs**
- **Vegetable cooking spray**
- **Parchment paper**
- **4 cups butter-pecan ice cream**
- **Praline Sauce**
- **1 cup coarsely chopped toasted pecans**

1. Preheat oven to 400°. Bring 1 cup water to a boil in a large saucepan over medium-high heat. Reduce heat to low, and add butter, stirring until melted.

2. Stir in flour and salt, beating vigorously with a wooden spoon 1 minute or until mixture leaves sides of saucepan. Remove from heat, and cool 5 minutes. Add eggs, 1 at a time, beating with wooden spoon until smooth. Drop by rounded 1/4-cupfuls, 2 inches apart, onto a lightly greased (with cooking spray) parchment paper-lined baking sheet.

3. Bake at 400° for 30 to 35 minutes or until puffed and golden brown. Remove from oven, and, using a wooden pick, poke a small hole into side of each cream puff to allow steam to escape. Cool completely on baking sheet on a wire rack (about 30 minutes).

4. Cut each cream puff in half horizontally; remove and discard any soft dough inside. Spoon 1/2 cup ice cream onto each bottom half; top cream puffs with remaining halves. Spoon 3 Tbsp. Praline Sauce over each puff; sprinkle with toasted pecans. Serve immediately with remaining sauce.

MAKES about 8 servings. **HANDS-ON** 30 min.; **TOTAL** 1 hour, 25 min., including sauce

Praline Sauce

Bring 1 cup firmly packed **light brown sugar,** 1/2 cup **half-and-half,** 1/2 cup **butter,** and a pinch of **salt** to a boil in a small saucepan over medium heat, stirring constantly. Cook, stirring constantly, 1 minute. Remove from heat, and stir in 1 tsp. **vanilla** extract. Let stand 10 minutes. Serve warm.

MAKES about 1 1/2 cups. **HANDS-ON** 10 min., **TOTAL** 20 min.

PUMPKIN-PECAN STREUSEL PIE

Create the chunky texture by leaving those extra-big blueberry-size pieces in the streusel mix.

- **3 Tbsp. powdered sugar**
- **1/2 (14.1-oz.) package refrigerated piecrusts**
- **3 Tbsp. finely chopped toasted pecans**
- **Wax paper**
- **Vegetable cooking spray**
- **1 (15-oz.) can pumpkin**
- **1 1/4 cups half-and-half**
- **1/2 cup firmly packed light brown sugar**
- **3 large eggs, lightly beaten**
- **1 Tbsp. all-purpose flour**
- **1 tsp. pumpkin pie spice**
- **1/4 tsp. table salt**
- **Pecan Streusel Topping**
- **Garnish: toasted pecan halves**

1. Preheat oven to 350°. Sprinkle work surface with powdered sugar. Unroll piecrust, and place on prepared surface. Sprinkle piecrust with chopped pecans.



PECAN-ESPRESSO TOFFEE
recipe above

Place wax paper over piecrust and pecans, and lightly roll pecans into crust. Fit piecrust, pecan side up, in a lightly greased (with cooking spray) 9-inch pie plate; fold edges under, and crimp.

2. Whisk together pumpkin and next 6 ingredients in a large bowl until smooth and well incorporated; pour into prepared piecrust.

3. Bake at 350° for 45 minutes, shielding edges with aluminum foil after 20 minutes, if needed, to prevent excessive browning. Carefully top pie with Pecan Streusel Topping. Reduce oven temperature to 325°, and bake 25 minutes, covering pie with aluminum foil after 5 to 10 minutes to prevent excessive browning. Cool completely on a wire rack (about 2 hours).

MAKES 8 servings. **HANDS-ON** 20 min.; **TOTAL** 3 hours, 40 min., including streusel

Pecan Streusel Topping

Stir together 1 1/2 cups **pecan halves and pieces;** 1 cup firmly packed **light brown sugar;** 1/4 cup **all-purpose flour;** 1/4 cup **butter,** melted; and 1/2 tsp. **pumpkin pie spice** in a medium bowl until well combined.

MAKES about 1 3/4 cups. **HANDS-ON** 10 min., **TOTAL** 10 min.

PECAN POUND CAKE

A drizzle of lemon-infused glaze gives this creamy nut-filled cake a sweet finish.

- **2 cups butter, softened**
- **1 1/4 cups granulated sugar**
- **1 1/4 cups firmly packed light brown sugar**
- **6 large eggs**
- **1 Tbsp. vanilla extract**
- **1 1/2 tsp. baking powder**
- **1/4 tsp. table salt**
- **4 cups all-purpose flour, divided**
- **1 cup milk**
- **4 cups chopped toasted pecans**
- **Shortening**
- **Citrus Glaze**

1. Preheat oven to 325°. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugars, beating 3 to 5 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Stir in vanilla extract.

2. Stir together baking powder, salt, and 3 3/4 cups flour in a medium bowl. Add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir together pecans and remaining 1/4 cup flour in a small bowl; add to batter, and stir just until combined. Pour batter into a greased (with shortening) and floured 10-inch tube pan.

3. Bake at 325° for 1 hour and 15 minutes to 1 hour and 30 minutes or until a long wooden pick inserted in center comes out clean, shielding with aluminum foil after 55 minutes to prevent excessive browning. Cool in pan on a wire rack 15 minutes; remove cake from pan to wire rack. Cool 20 minutes.

4. Spoon Citrus Glaze over cake. Cool completely (about 1 hour).

MAKES 10 to 12 servings. **HANDS-ON** 25 min.; **TOTAL** 3 hours, 25 min., including glaze

Citrus Glaze

Whisk together 2 1/2 cups **powdered sugar;** 2 Tbsp. **butter,** melted; 1 tsp. **orange zest;** 1 tsp. **lemon zest;** 2 Tbsp. fresh **orange juice;** and 1 Tbsp. fresh **lemon juice** until smooth. Whisk in up to 1 Tbsp. more lemon juice, 1 tsp. at a time, until desired consistency is reached.

MAKES about 3/4 cup. **HANDS-ON** 10 min., **TOTAL** 10 min.

SPICY-SWEET PECANS

The egg white helps the spice mixture adhere evenly and gives the pecans a crisp, glossy coating.

- **3/4 cup granulated sugar**
- **1 Tbsp. light brown sugar**
- **2 tsp. chopped fresh rosemary**
- **1 tsp. kosher salt**
- **1 tsp. ground cinnamon**
- **1/2 tsp. ground ginger**
- **1/4 tsp. ground nutmeg**
- **1/4 tsp. ground red pepper**
- **1 large egg white**
- **4 cups pecan halves**
- **Vegetable cooking spray**
- **Wax paper**

1. Preheat oven to 275°. Stir together first 8 ingredients in a medium bowl.

2. Whisk together egg white and 1 Tbsp. water in a separate medium bowl until foamy. (No liquid should remain.) Add pecans, stirring to coat.

3. Add pecan mixture to sugar mixture, stirring until evenly coated. Spread pecans in a single layer on a lightly greased (with cooking spray) aluminum foil-lined half-sheet pan (about 17 x 12 inches).

4. Bake at 275° for 50 to 55 minutes or until sugar mixture hardens and nuts are toasted, stirring every 15 minutes. Spread immediately in a single layer on wax paper; cool completely (about 30 minutes). Store in an airtight container up to 7 days.

MAKES 4 cups. **HANDS-ON** 10 min.; **TOTAL** 1 hour, 30 min.



SPICY-SWEET PECANS
recipe above

OUR TEST KITCHEN'S

MAKE-AHEAD *Thanksgiving*

If the *Southern Living* Test Kitchen hosted Thanksgiving, it would look like this: a glorious spread starring crowd-pleasing, family-favorite recipes you can prep in advance. Here's a feast that even the holiday hostess will enjoy on November 26

BY **HANNAH HAYES** PHOTOGRAPHS BY **ALISON MIKSCH**
PROP STYLING BY **BUFFY HARGETT MILLER** FOOD STYLING BY **ERIN MERHAR**





PARSNIP-POTATO SOUP

RECIPE, P. 125



Oh, the Thanksgiving paradox: a house filled with loved ones who have traveled from near and far to see you, yet your quality time is spent with the stove. You try to seem a calm, cheery hostess, but in truth, you're frazzled. Your mind races with forgotten ingredients, you overmix the mashed potatoes, and the gravy burns. We're here to break the cycle. This year, we've designed every dish on our menu to be made ahead so all you have to do on November 26 is reheat and assemble. As for the grocery list? Don't worry, we've written it all out for you—it's on page 136. A festive, fuss-free Thanksgiving? Now *that's* something to be thankful for.



ONE MONTH AHEAD

SIMPLE CHICKEN STOCK

This easy homemade chicken stock adds loads of fresh flavor to our Make-Ahead Gravy.

- **Carcass and skin from 1 deli-roasted chicken**
- **2 qt. reduced-sodium chicken broth**
- **Optional extras: 2 yellow onions, quartered; 3 celery ribs, chopped; 2 carrots, chopped; 4 to 5 fresh thyme sprigs; 6 to 8 fresh flat-leaf parsley stems**

1. Bring carcass and skin, broth, any or all optional extras, and 4 cups water just to a boil in a stockpot or large Dutch oven over high heat. Reduce heat to low, and simmer 2 to 3 hours or until carcass falls apart and stock tastes like chicken soup. Add water to cover if bones become exposed.

2. Remove and discard large bones. Pour liquid through a fine wire-mesh strainer; discard solids. Cool completely (about 1 hour).

3. Pour into portion-size containers or zip-top plastic freezer bags. Refrigerate up to 1 week or freeze up to 6 months.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES about 6 cups. **HANDS-ON** 5 min.; **TOTAL** 3 hours, 15 min.

MAKE-AHEAD GRAVY

Make Ahead: *Pour cooled gravy into quart-size zip-top plastic freezer bags; seal and lay bags flat on a baking sheet. Place in freezer. Once frozen, the bags are easily stackable. Thaw three to four days in the fridge before reheating on the stovetop.*

- **1/2 cup butter**
- **1/2 cup chopped yellow onion**
- **1/2 cup all-purpose flour**
- **4 to 5 cups Simple Chicken Stock or reduced-sodium chicken broth, warmed**
- **Kosher salt and freshly ground black pepper**

1. Melt butter in a medium saucepan over medium heat. Add onions, and cook, stirring occasionally, 5 minutes. Sprinkle flour over onions, stirring constantly, and cook, stirring constantly, 2 minutes or until flour is golden brown.

2. Gradually whisk in 4 cups stock. Cook, stirring often, 5 minutes or just until mixture comes to a boil and is smooth and thick. (If mixture is too thick, add up to 1 more cup stock, 1/4 cup at a time, until desired consistency is reached.)

3. Season with salt and pepper. Cool completely (about 30 minutes). Cover and store in refrigerator up to 3 days.

Note: To add turkey flavor to gravy, skim fat from drippings in roasting pan, and stir 2 to 3 Tbsp. water into



Sides



SLOW-COOKER SWEET POTATOES WITH BACON

RECIPE, P. 132

MAKE-AHEAD TIP

This sweet-and-salty side could not be easier to prep on Thanksgiving morning. Best part? It's made in the slow cooker, so you're saving valuable stovetop space.

Sides



HERB BUTTER

RECIPE, P. 125

SORGHUM BUTTER

RECIPE, P. 125

MAKE-AHEAD TIP

Store the vinaigrette in an airtight container or jar. When it's ready to serve, shake it vigorously to blend the ingredients, and check to see if it needs a little extra salt or pepper.

ROASTED VEGETABLE SALAD WITH APPLE CIDER VINAIGRETTE

RECIPE, P. 122



EASY BUTTER ROLLS

RECIPE, P. 125

MASHED POTATOES WITH GREENS

RECIPE, P. 126

MAKE-AHEAD TIP

When oven space is at a premium, reheat these buttery mashed potatoes in the microwave. Make sure they're in a microwave-safe bowl, and microwave at HIGH in 1-minute increments, stirring each time, until hot. Then spoon them into a serving dish.

Sides

GRANDMOTHER CARTER'S CORNBREAD DRESSING

RECIPE, P. 126



MAKE-AHEAD TIP

Based on a treasured recipe from *SL* Test Kitchen Professional Pam Lolley's grandmother, this dressing freezes beautifully. Guests will never know you made it three weeks before serving.



drippings. Bring to a simmer over medium-high heat, stirring and scraping to loosen browned bits from bottom of pan. Pour drippings mixture into warm gravy, and stir gently.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 5 to 6 cups. **HANDS-ON** 20 min.; **TOTAL** 50 min., not including Simple Chicken Stock

EASY BUTTER ROLLS

Make Ahead: *After Step 3, shape the dough into 1-inch balls, and place them on a baking sheet. Place baking sheet in freezer, and freeze completely. Transfer frozen balls to a large zip-top plastic bag. The day before baking, place three dough balls in each cup of a lightly greased muffin pan, cover with plastic wrap, and chill until ready to bake as directed.*

- **1 cup milk**
- **1 cup butter, divided**
- **1 (¼-oz.) package active dry yeast**
- **½ cup warm water (100° to 110°)**
- **½ cup plus 1 tsp. sugar, divided**
- **2 large eggs**
- **1 tsp. table salt**
- **5 cups bread flour**
- **Vegetable cooking spray**

1. Heat milk and ½ cup butter in a small saucepan over medium-low heat just until butter melts. Remove from heat, and cool mixture until a thermometer registers 100° to 110° (about 10 minutes).

2. Stir together yeast, ½ cup warm water (100° to 110°), and 1 tsp. sugar in a glass measuring cup, and let stand 5 minutes.

3. Beat eggs at medium speed with a heavy-duty electric stand mixer; add ½ cup sugar and 1 tsp. salt, beating to combine. Add milk mixture and yeast mixture, beating until combined. Reduce speed to low, and gradually add flour, beating until blended. Place dough in a large lightly greased (with cooking spray) bowl, turning to grease top. Cover with plastic wrap, and chill 8 hours to 5 days.

4. Turn dough out onto a lightly floured surface, and knead 2 to 3 times. Gently shape dough into 72 (1-inch) balls.

5. Place 3 dough balls in each cup of 2 lightly greased (with cooking spray) 12-cup muffin pans. Microwave remaining ½ cup butter in a microwave-safe bowl at HIGH 1 minute or until melted. Brush rolls with half of melted butter.

6. Cover muffin pans with plastic wrap, and let rise in a warm place (80° to 85°), free from drafts, 45 minutes to 1 hour or until doubled in bulk.

7. Preheat oven to 375°. Bake rolls for 11 to 13 minutes or until golden brown. Brush with remaining melted butter.

MAKES 2 dozen. **HANDS-ON** 30 min.; **TOTAL** 9 hours, 40 min.

Sorghum Butter

Stir together 1 cup **butter,** softened, and ½ cup **sorghum syrup** in a small bowl until blended. Serve immediately, or cover and chill up to 1 month.

MAKES 1½ cups. **HANDS-ON** 5 min., **TOTAL** 5 min.

Herb Butter

Stir together 1 cup **butter,** softened; 2 tsp. chopped **fresh thyme;** 2 tsp. chopped **fresh sage,** and 2 tsp. chopped **fresh flat-leaf parsley** in a small bowl until blended. Serve immediately, or cover and chill up to 1 month.

MAKES about 1 cup. **HANDS-ON** 5 min., **TOTAL** 5 min.

PARSNIP-POTATO SOUP

Make Ahead: *Once it's cooled, freeze this silky soup in zip-top plastic freezer bags using the Make-Ahead Gravy method (page 120). Thaw in refrigerator three to four days before using. Reheat over medium-low heat. Add salt and pepper if needed, and garnish just before serving.*

- **3 Tbsp. butter**
- **4 fresh thyme sprigs**
- **Kitchen string**
- **5 cups (1½ lb.) peeled and thinly sliced parsnips**
- **3 leeks, white and light green parts only, thinly sliced**
- **1 russet potato, peeled and chopped**
- **½ cup thinly sliced celery**
- **2 garlic cloves, minced**
- **2½ tsp. kosher salt**
- **1½ tsp. minced fresh ginger**
- **3 cups reduced-sodium chicken broth**
- **½ cup heavy cream**
- **Garnishes: sour cream, fresh chives, olive oil**

1. Melt butter in a medium-size Dutch oven over medium heat. Tie thyme sprigs together with kitchen string. Add parsnips, next 6 ingredients, and thyme to Dutch oven, and cook, stirring often, 10 minutes. Stir in broth and 2 cups water, and bring to a boil. Reduce heat to medium-low; cover and simmer 15 minutes.

2. Discard thyme. Process parsnip mixture, in batches, in a blender or food processor until smooth, stopping to scrape down sides as needed. Return mixture to Dutch oven, and stir in heavy cream.

3. Cook over medium heat, stirring often, 5 minutes or until hot. Serve immediately.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES about 2½ qt. **HANDS-ON** 50 min.; **TOTAL** 1 hour, 5 min.

THREE WEEKS AHEAD

HOLIDAY SPICE CAKE

Make Ahead: *Use these cake layers for Cherry-Spice Cake Trifle (page 130). Wrap each cake layer twice with plastic wrap, and then once with aluminum foil. Place in a single layer on a baking sheet, and freeze. Once they are frozen, remove from baking sheet, and stack in freezer.*

- **1 cup butter, softened**
- **1 cup granulated sugar**
- **1 cup firmly packed light brown sugar**
- **4 large eggs**
- **1½ cups cooked, mashed sweet potatoes**
- **2 tsp. vanilla extract**
- **3 cups all-purpose flour**
- **1 Tbsp. baking powder**
- **1 tsp. ground cinnamon**
- **½ tsp. baking soda**
- **½ tsp. table salt**





- ½ tsp. ground ginger
- ¼ tsp. ground nutmeg
- 1 cup buttermilk
- Shortening

1. Preheat oven to 350°. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add granulated sugar and light brown sugar, and beat until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Add sweet potatoes and vanilla, beating just until blended.

2. Stir together flour and next 6 ingredients. Add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Spoon batter into 2 greased (with shortening) and floured 9-inch round, 2-inch-deep cake pans.

3. Bake at 350° for 35 to 40 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes; remove from pans to wire rack, and cool completely (about 1 hour).

MAKES 2 layers. **HANDS-ON** 30 min.; **TOTAL** 2 hours, 45 min.

GRANDMOTHER CARTER'S CORNBREAD DRESSING

Make Ahead: *Freeze the unbaked dressing mixture in 2 (1-gal.) zip-top plastic freezer bags, making sure to press out all the excess air. Thaw in refrigerator five days before Thanksgiving, and continue recipe with Step 4.*

- 14 cups reduced-sodium chicken broth, divided
- 2 cups chopped celery
- 2 cups chopped sweet onion
- Cornbread Crumbles
- 1 (14-oz.) package herb-seasoned stuffing mix
- 2 cups cooked long-grain rice
- 8 large eggs, lightly beaten
- 2 Tbsp. chopped fresh sage
- 2 Tbsp. poultry seasoning
- 2 tsp. freshly ground black pepper
- 1 ½ tsp. table salt
- Vegetable cooking spray

1. Bring 8 cups chicken broth to a boil in a large Dutch oven over medium-high heat; stir in chopped celery and onion. Reduce heat to medium, and simmer 20 to 30 minutes or until celery and onion are very tender. Remove from heat, and stir in 4 cups chicken broth. Cool 30 minutes.

2. Meanwhile, stir together Cornbread Crumbles and next 2 ingredients in a very large bowl.

3. Preheat oven to 350°. Stir broth mixture, eggs, and next 4 ingredients into cornbread mixture until thoroughly combined. If needed, stir in up to 2 more cups chicken broth, ¼ cup at a time, until mixture is slightly soupy.

4. Spoon mixture into 2 (13- x 9-inch) lightly greased (with cooking spray) baking dishes. Bake at 350° for 50 to 60 minutes or until done and top is light brown.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 10 to 12 servings per baking dish. **HANDS-ON** 20 min.; **TOTAL** 3 hours, 20 min., including Cornbread Crumbles

Cornbread Crumbles

- 3 cups self-rising white cornmeal mix
- 1 cup all-purpose flour
- 2 Tbsp. sugar
- 3 cups buttermilk
- 3 large eggs, lightly beaten
- ½ cup butter, melted
- Vegetable cooking spray

1. Preheat oven to 425°. Stir together cornmeal mix, flour, and sugar in a large bowl; whisk in buttermilk, eggs, and butter. Pour batter into a lightly greased (with cooking spray) 13- x 9-inch baking pan.

2. Bake at 425° for 30 minutes or until golden brown. Remove from oven, invert onto a wire rack, and cool completely (about 30 minutes). Crumble cornbread.

MAKES 16 cups crumbles. **HANDS-ON** 10 min.; **TOTAL** 1 hour, 10 min.

TWO WEEKS AHEAD

MASHED POTATOES WITH GREENS

Make Ahead: *Prepare this recipe through Step 4, and freeze. Thaw potato mixture in the fridge at least 24 hours before you plan to serve, and let it stand 20 minutes before baking as directed.*

- ½ cup butter, softened and divided
- 6 cups shredded kale, chard, cabbage, or other leafy greens
- ½ cup thinly sliced green onions, white and light green parts only
- ¼ cup reduced-sodium chicken broth
- Kosher salt and freshly ground black pepper to taste
- 4 lb. small russet or Yukon gold potatoes, peeled and cut into 2-inch pieces
- 1 Tbsp. kosher salt
- 4 oz. cream cheese, softened
- 1 cup milk

1. Melt 2 Tbsp. butter in a large stockpot over medium-high heat. Add kale and green onions; stir to coat. Add broth; cover and cook, stirring often, 10 minutes or until tender. Add salt and pepper to taste. Transfer to a bowl; cover to keep warm.

2. Bring potatoes, 1 Tbsp. salt, and water to cover to a boil in stockpot over high heat. Reduce heat to medium, and simmer 20 minutes or just until potatoes are tender. Drain potatoes, and let stand 3 minutes or until dry. Return to stockpot. Mash with a potato masher until smooth; stir in cream cheese and 4 Tbsp. butter. Fold in kale mixture.

3. Microwave milk in a microwave-safe measuring cup at HIGH 1 to 2 minutes or until warm. Stir ½ cup warm milk into potato mixture. Add up to ½ cup more milk, 1 Tbsp. at a time, and stir until mixture thickens. (Mixture will firm up as it chills in Step 4.) Season with salt and pepper.

4. Transfer mixture to a greased (with butter) 2 ½-qt. gratin dish or baking dish. Dot with remaining 2 Tbsp. butter. Cover dish tightly with plastic wrap, and then with aluminum foil. Chill 8 hours to 5 days, or freeze up to 2 weeks.

5. Preheat oven to 350°. Remove plastic wrap and foil, and bake 30 minutes or until thoroughly



The Turkey



DRY-BRINED-AND-MARINATED SMOKED TURKEY

RECIPE, P. 132

MAKE-AHEAD TIP

Before beginning our make-ahead plan, clean out your fridge to free up space for your turkey, which will need room to chill for 10 to 24 hours.

Dessert



PUMPKIN-ESPRESSO TIRAMISÙ

RECIPE, P. 130



CHERRY-SPICE CAKE TRIFLE

RECIPE, P. 130

HELEN NORMAN; PROP STYLING: HEATHER CHADDUCK HILLEGAS; FOOD STYLING: MARIAN COOPER CAIRNS



heated. Serve warm.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 8 to 10 servings. **HANDS-ON** 30 min.; **TOTAL** 9 hours, 30 min.

THREE DAYS AHEAD

CHERRY-SPICE CAKE TRIFLE

Make Ahead: Thaw Holiday Spice Cake layers (page 125) , and prepare the recipe through Step 3. Assemble trifle the morning of Thanksgiving, and refrigerate. Remove 1 hour before serving.

FILLING

- 1 (13-oz.) jar cherry preserves
- 3/4 cup granulated sugar
- 1/4 cup fresh orange juice
- 4 cups fresh or frozen cranberries, divided

CUSTARD

- 1 cup firmly packed light brown sugar
- 5 Tbsp. cornstarch
- 1/4 tsp. table salt
- 3 1/2 cups milk
- 1 1/2 cups heavy cream
- 1/4 cup butter, cut into pieces
- 1 tsp. vanilla bean paste
- 1/4 tsp. ground cinnamon
- 1/8 tsp. ground nutmeg

CAKE

- Holiday Spice Cake (page 125), cut into 1-inch cubes

TOPPING

- 1 tsp. vanilla extract
- 2 cups heavy cream
- 6 Tbsp. powdered sugar

1. Prepare Filling: Bring first 3 ingredients and 3 cups cranberries to a boil in a saucepan over medium-high heat; reduce heat to low, and boil, stirring often, 5 to 6 minutes or until berries begin to pop. Remove from heat, and stir in remaining 1 cup cranberries. Transfer mixture to a bowl; cool completely (about 30 minutes). Cover and chill 8 to 24 hours.

2. Meanwhile, prepare Custard. Whisk together brown sugar, cornstarch, and salt in a large heavy saucepan; whisk in milk and 1 1/2 cups cream. Bring mixture to a boil over medium heat, whisking constantly. Boil 1 minute, whisking constantly. Remove from heat.

3. Whisk in butter and next 3 ingredients. Transfer mixture to a medium bowl, and place plastic wrap directly on mixture (to prevent a film from forming). Cool completely (about 30 minutes). Chill 8 to 24 hours.

4. Assemble trifle. Layer about one-third of cake cubes in a 4-qt. bowl. Top with one-third each cranberry filling and custard. Repeat layers twice.

5. Prepare Topping: Beat vanilla extract and 2 cups heavy cream at medium-high speed until foamy; gradually add powdered sugar, beating until soft peaks form. Dollop over trifle. Serve immediately, or chill up to 8 hours.

MAKES 15 to 20 servings. **HANDS-ON** 45 min.; **TOTAL** 9 hours, 15 min.

ROASTED VEGETABLE SALAD WITH APPLE CIDER VINAIGRETTE

Make Ahead: Store roasted vegetables in a zip-top plastic freezer bag or an airtight container in the fridge. Before serving, return to room temperature and check seasoning.

- 1 lb. parsnips, peeled and cut lengthwise
- 1 lb. carrots, peeled and cut lengthwise
- 1 lb. small golden beets, peeled and coarsely chopped
- 10-12 garlic cloves
- 1 cup frozen pearl onions, thawed
- 1 lb. small Brussels sprouts, trimmed and halved
- 3 fresh rosemary or thyme sprigs
- 3 small bay leaves
- 3 Tbsp. butter, melted
- 1 1/2 Tbsp. olive oil
- Kosher salt and freshly ground black pepper
- Apple Cider Vinaigrette
- 1 head radicchio, separated into leaves

1. Preheat oven to 425°. Divide first 8 ingredients between two aluminum foil-lined jelly-roll pans. Drizzle with butter and oil; toss to coat. Spread vegetables in a single layer in each pan, leaving about 1 inch between pieces. Season with salt and pepper.

2. Bake both pans at 425° for 20 minutes, placing 1 pan on middle oven rack and 1 pan on lower oven rack. Rotate pans front to back, and top rack to bottom rack. Bake 20 to 25 more minutes or until vegetables are tender.

3. Gently loosen vegetables, and add salt and pepper to taste. Cool completely (about 20 minutes). Discard herb sprigs and bay leaves. Place vegetables in a zip-top plastic freezer bag, and refrigerate 2 hours to 2 days.

4. To serve, let vegetables stand 20 minutes or until room temperature. Add 1/4 cup Apple Cider Vinaigrette; toss to coat.

5. Arrange radicchio leaves on a serving platter; top with roasted vegetables. Drizzle 1/4 cup vinaigrette over salad. Season with salt and pepper.

Serve salad with remaining vinaigrette.

MAKES 8 to 10 servings. **HANDS-ON** 30 min.; **TOTAL** 3 hours, 15 min., including vinaigrette

Apple Cider Vinaigrette

Make Ahead: Store vinaigrette, covered, in the fridge. Let stand 10 minutes or until room temperature. Shake well, and check seasoning before using.

- 3/4 cup extra virgin olive oil
- 1/4 cup apple cider
- 1/4 cup apple cider vinegar
- 2 Tbsp. finely chopped shallot
- 1 Tbsp. whole grain Dijon mustard
- 1 Tbsp. honey
- 1 1/2 tsp. kosher salt
- 1 tsp. fresh thyme leaves
- 1/2 tsp. freshly ground black pepper

Combine all ingredients in a glass jar with a tight-fitting lid. Cover with lid, and shake well. Shake jar again just before serving.

MAKES about 1 1/4 cups. **HANDS-ON** 5 min., **TOTAL** 5 min.

TWO DAYS AHEAD

PUMPKIN-ESPRESSO TIRAMISÙ

Make Ahead: Loosely wrap baked and cooled tiramisù in plastic wrap, and refrigerate until ready to serve.

- 1 cup granulated sugar
- 1 Tbsp. all-purpose flour
- 2 large eggs



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- **2 large egg yolks**
- **3 cups heavy cream, divided**
- **1 tsp. vanilla bean paste**
- **2 (8-oz.) packages cream cheese, softened**
- **1 cup canned pumpkin**
- **½ cup brewed espresso or dark roast coffee**
- **3 Tbsp. brandy**
- **3 (7-oz.) packages crisp ladyfingers, divided**
- **3 Tbsp. powdered sugar**
- **Garnish: ground nutmeg**

1. Whisk together sugar and flour in a large heavy saucepan. Whisk together eggs, egg yolks, and 2 cups cream in a bowl. Whisk cream mixture into sugar mixture, and cook over medium-low heat, whisking constantly, 15 minutes or until very thick. (Mixture will come to a simmer during the last 2 to 3 minutes.) Remove from heat; whisk in vanilla bean paste, and transfer to a medium bowl. Place plastic wrap directly on warm custard (to prevent a film from forming). Cool completely (about 1 1/2 hours).

2. Whisk cream cheese into cream mixture until smooth; whisk in pumpkin.

3. Stir together espresso and brandy. Brush flat sides of about 24 ladyfingers with espresso mixture. Stand ladyfingers around edge of a 10-inch springform pan, placing rounded sides against pan. Line bottom of pan with additional ladyfingers, cutting if necessary to cover bottom of pan completely. Brush espresso mixture over ladyfingers on bottom of pan.

4. Spread one-third of cream cheese mixture over ladyfingers on bottom. Repeat layers twice with remaining ladyfingers, espresso mixture, and cream cheese mixture, ending with cream cheese mixture. (Reserve any remaining ladyfingers for another use.) Cover and chill 4 hours to 2 days.

5. Beat remaining 1 cup cream at high speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form. Dollop over cream cheese mixture.

MAKES 10 to 12 servings. **HANDS-ON** 45 min.; **TOTAL** 6 hours, 15 min.

DRY-BRINED-AND-MARINATED SMOKED TURKEY

Make Ahead: *Dry-brine the turkey two days before Thanksgiving, and smoke it the next day. Cut the turkey into pieces (legs, breast, wings, etc.), and place in a zip-top plastic bag. Store in refrigerator. About an hour before dinner, place turkey pieces in a single layer on a baking sheet, and cover with aluminum foil. Warm in 300° oven until heated.*

- **1 (12- to 14-lb.) whole fresh or frozen, thawed, turkey**
- **Turkey Dry Rub**
- **1 cup apple cider**
- **2 Tbsp. dark brown sugar**
- **1 Tbsp. kosher salt**
- **3 cups hickory wood chips**

1. Pat turkey dry with paper towels. Reserve 2 Tbsp. Turkey Dry Rub; sprinkle remaining dry rub over entire turkey, rubbing into skin. Chill turkey 10 to 24 hours.

2. Prepare smoker according to manufacturer's instructions, bringing internal temperature to 250° to 260°; maintain temperature 15 to 20 minutes.

3. Stir together apple cider, brown sugar, salt, and reserved 2 Tbsp. Turkey Dry Rub. Attach needle to marinade injector, and fill with cider mixture according to package directions. Inject top of turkey, thighs, and legs at 1-inch intervals with cider mixture. Add wood chips to coals, and smoke turkey, maintaining temperature inside smoker between 250° and 260°, for 5 to 6 hours or until a meat thermometer inserted into thickest portion registers 160°.

4. Remove turkey, cover loosely with aluminum foil, and let stand 10 to 15 minutes before slicing.

MAKES 10 to 12 servings. **HANDS-ON** 30 min.; **TOTAL** 15 hours, 40 min., including dry rub

Turkey Dry Rub

Stir together 2 Tbsp. **kosher salt,** 2 Tbsp. **dark brown sugar,** 2 tsp. **freshly ground black pepper,** 2 tsp. **smoked paprika,** and 1/2 tsp. **garlic powder** together in a small bowl.

MAKES about 1/3 cup. **HANDS-ON** 5 min., **TOTAL** 5 min.

THANKSGIVING DAY

SLOW-COOKER SWEET POTATOES WITH BACON

Make Ahead: *Pop this sweet potato mixture into your slow cooker on Thanksgiving morning. It will be ready to serve as soon as everyone sits down to dinner.*

- **4 lb. slender sweet potatoes, peeled and cut into 1-inch-thick slices**
- **1/2 cup frozen orange juice concentrate, thawed**
- **4 Tbsp. butter, melted**
- **3 Tbsp. light brown sugar**
- **2 tsp. kosher salt**
- **2 tsp. chopped fresh rosemary**
- **2 tsp. cornstarch**
- **1 Tbsp. cold water**
- **1/2 cup loosely packed fresh flat-leaf parsley leaves, finely chopped**
- **1 Tbsp. orange zest**
- **2 garlic cloves, minced**
- **3 cooked bacon slices, crumbled**

1. Place sweet potatoes in a 5- to 6-qt. slow cooker. Stir together orange juice concentrate and next 4 ingredients in a small bowl. Pour over sweet potatoes, tossing to coat.

2. Cover and cook on LOW for 5 1/2 to 6 hours or until potatoes are tender.

3. Transfer potatoes to a serving dish, using a slotted spoon. Increase slow cooker to HIGH. Whisk together cornstarch and 1 Tbsp. cold water until smooth. Whisk cornstarch mixture into cooking liquid in slow cooker. Cook, whisking constantly, 3 to 5 minutes or until sauce thickens. Spoon sauce over potatoes.

4. Stir together parsley, orange zest, and garlic. Sprinkle potatoes with parsley mixture and crumbled bacon.

MAKES 8 servings. **HANDS-ON** 30 min., **TOTAL** 6 hours



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The Tabletop





1 THE NEW CORNUCOPIA

Two weeks ahead, shop for a variety of fall produce like purple cabbage, turnips, beets, pomegranates, radishes, and parsnips. Cut off any green tops, and then wash and dry produce. Brush lightly with olive oil. Refrigerate until ready to use.

One day before, place a large tray in the center of your table. Add a small footed urn or planter slightly off center for an asymmetrical, more organic design. Place crumpled aluminum foil in urn to add height to your arrangement. Start by filling urn and tray with the biggest items, then arrange smaller pieces around them. Group smaller fruits and veggies together for more impact. Add flowers, if desired, to urn, and use wooden florist picks to secure items as needed. Brush produce with a mix of equal parts water and olive oil.

2 NAPKIN RING

Two to four days before, iron each napkin into a folded square, using starch. Loosely fold into a triangle by holding the corner and letting napkin fall into a natural point. Gently gather napkin and tie with thin velvet ribbon. Tuck a magnolia leaf, thistle blossom, and sprig of hypericum berries into each.

3 GRATITUDE JAR

Four days before, buy thistle blossoms, a dahlia blossom, hypericum berries, hydrangeas, and a metallic paint pen. Gather magnolia leaves and one or two pinecones. Wrap top of a large wide-mouthed jar with ribbon. Using paint pen, write "gratitude" on a magnolia leaf, and punch with a hole puncher; thread with ribbon, and secure it to jar. Tuck in pinecones, thistle, blossoms, berries, and other natural items as desired.

Before your Thanksgiving meal, invite guests to write what they're thankful for on magnolia leaves and drop them into the jar. Read them aloud at the table.




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GROCERY GAME PLAN

RIP THIS PAGE OUT, and take it with you on your weekly grocery shopping trip. It provides the exact amounts needed or a standard ingredient size for each recipe. Before you go, read recipe ingredients carefully, and cross off what you already have. Don't forget to stock up on plenty of pantry staples (listed below).

Tip: Even if you don't make our exact menu, try following this easy-to-follow format. Our Test Kitchen faithfully organizes our shopping lists by areas of the grocery store: a refrigerated section for proteins, dairy, and frozen goods; a produce area that includes fruits, vegetables, and herbs; and a pantry group for everything else. You can efficiently shop for all of your necessary ingredients at once, rather than scrambling back and forth amid holiday shoppers.

PANTRY STAPLES

- ☐ Reduced-sodium chicken broth (We prefer Swanson Natural Goodness 33% Less Sodium Chicken Broth.)
- ☐ Granulated sugar
- ☐ Brown sugar (dark and light)
- ☐ Powdered sugar
- ☐ All-purpose flour
- ☐ Olive oil
- ☐ Extra virgin olive oil
- ☐ Vegetable cooking spray
- ☐ Shortening
- ☐ Black pepper, kosher salt, table salt
- ☐ Kitchen string

1 MONTH AHEAD

Refrigerated:

- ☐ 1 deli-roasted chicken
- ☐ 2 lb. butter
- ☐ ½ cup heavy cream
- ☐ 1 cup milk
- ☐ ½ dozen large eggs

Produce:

- ☐ 3 yellow onions
- ☐ 1 bunch celery
- ☐ 2 large carrots
- ☐ 1 bunch fresh flat-leaf parsley
- ☐ 1 bunch fresh thyme
- ☐ 1 bunch fresh sage
- ☐ 1 ½ lb. parsnips
- ☐ 1 russet potato
- ☐ 3 leeks
- ☐ 1 garlic bulb
- ☐ 2-inch piece fresh ginger

Pantry:

- ☐ 1 package active dry yeast
- ☐ 5 cups bread flour
- ☐ ½ cup sorghum syrup

3 WEEKS AHEAD

Refrigerated:

- ☐ 1 ½ dozen large eggs
- ☐ 1 qt. buttermilk
- ☐ 1 lb. butter

Produce:

- ☐ 2 large sweet onions
- ☐ 1 ¼ lb. sweet potatoes
- ☐ 1 bunch celery
- ☐ 1 bunch fresh sage

Pantry:

- ☐ 1 package herb-seasoned stuffing mix
- ☐ 1 cup long grain rice
- ☐ 1 small jar poultry seasoning
- ☐ 3 cups self-rising white cornmeal mix
- ☐ 1 bottle vanilla extract
- ☐ 1 container baking soda
- ☐ 1 container baking powder
- ☐ 1 small jar ground nutmeg
- ☐ 1 small jar ground cinnamon
- ☐ 1 small jar ground ginger

2 WEEKS AHEAD

Refrigerated:

- ☐ ½ cup butter
- ☐ 4 oz. cream cheese
- ☐ 1 cup milk

Produce:

- ☐ 6 cups shredded kale, cabbage, or other leafy greens
- ☐ 1 bunch green onions
- ☐ 4 lb. small russet or Yukon gold potatoes

1 WEEK AHEAD

Refrigerated:

- ☐ 3 ½ cups milk
- ☐ 6 ½ cups heavy cream
- ☐ ½ lb. butter
- ☐ ½ dozen large eggs
- ☐ 2 (8-oz.) packages cream cheese
- ☐ Sour cream (for garnish)
- ☐ 1 cup frozen pearl onions
- ☐ 1 (12- to 14-lb.) fresh or frozen turkey
- ☐ ½ cup frozen orange juice concentrate
- ☐ 3 bacon slices

Produce:

- ☐ 4 cups fresh or frozen cranberries
- ☐ 2 oranges
- ☐ 1 lb. parsnips
- ☐ 1 lb. carrots
- ☐ 1 lb. small golden beets
- ☐ 1 lb. Brussels sprouts
- ☐ 4 lb. slender sweet potatoes
- ☐ 1 head radicchio
- ☐ 2 garlic bulbs
- ☐ 2 shallots
- ☐ 1 bunch fresh thyme
- ☐ 1 bunch fresh rosemary
- ☐ 1 bunch fresh flat-leaf parsley
- ☐ 1 bunch fresh chives (for garnish)
- ☐ 1 small jar bay leaves

Pantry:

- ☐ 3 (7-oz.) packages crisp ladyfingers
- ☐ 1 (13-oz.) jar cherry preserves
- ☐ 1 cup canned pumpkin
- ☐ 1 (12-oz.) package espresso or dark roasted coffee
- ☐ 1 small container cornstarch
- ☐ 1 jar vanilla bean paste
- ☐ 1 small jar smoked paprika
- ☐ 1 small jar garlic powder
- ☐ 1 ¼ cups apple cider
- ☐ ¼ cup apple cider vinegar
- ☐ 1 Tbsp. honey
- ☐ 1 Tbsp. whole grain Dijon mustard

Miscellaneous:

- ☐ 3 Tbsp. brandy
- ☐ 3 cups hickory wood chips



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Cornbread

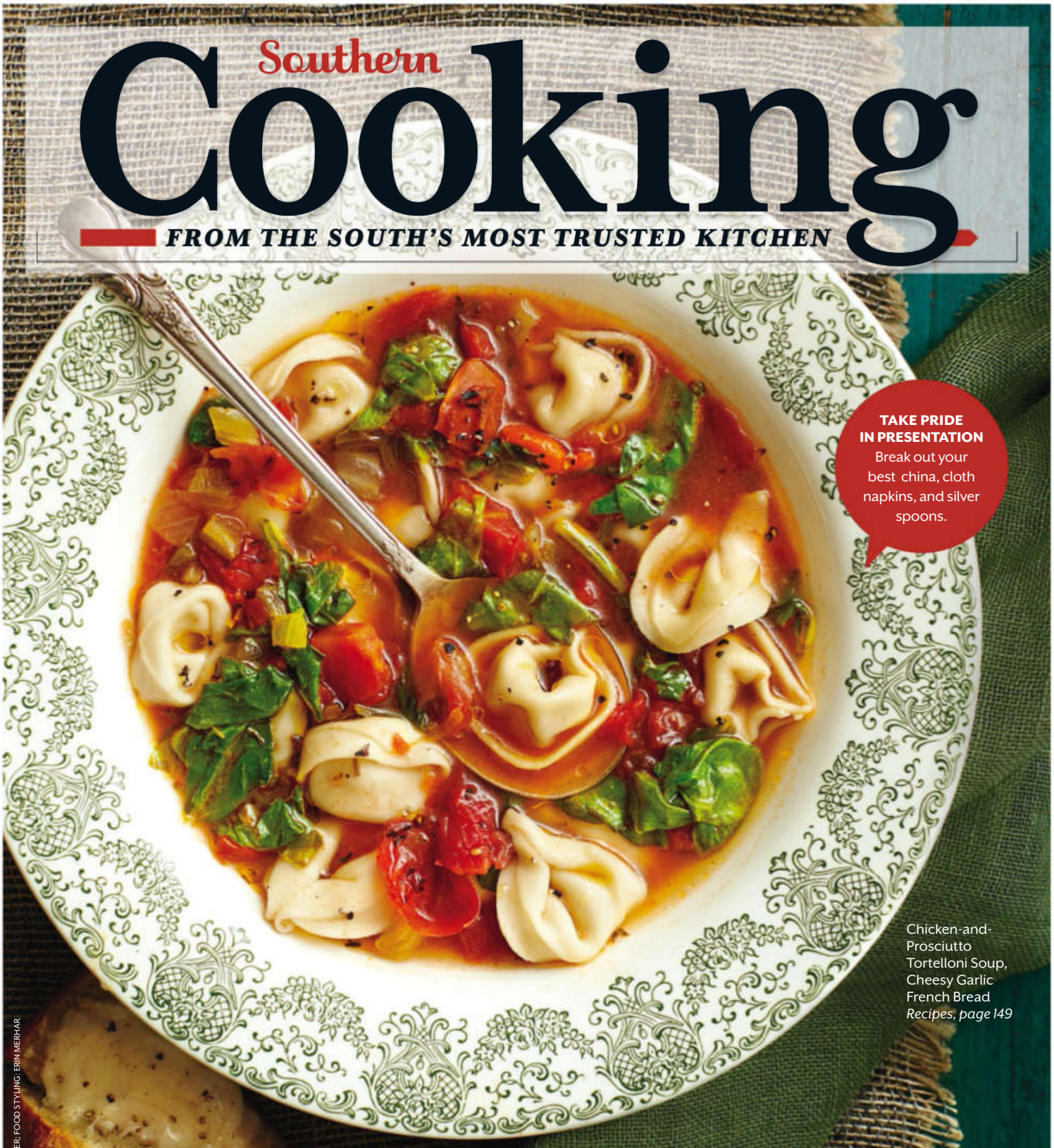


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Southern Cooking
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TAKE PRIDE IN PRESENTATION
Break out your best china, cloth napkins, and silver spoons.

Chicken-and-Prosciutto Tortelloni Soup, Cheesy Garlic French Bread
Recipes, page 149

SOULFUL SOUPS AND STEWS

FROM SHRIMP CHOWDER TO RICH CHICKEN SOUP, THESE QUICK AND EASY RECIPES ARE ALL DRESSED UP FOR HOLIDAY ENTERTAINING

by THE SL TEST KITCHEN ~ photographs by ALISON MIKSCH

PROP STYLING: BUFFY HARGETT MILLER; FOOD STYLING: ERIN MERHAR



TOP IT OFF
A flourish of herbs, a slice of avocado, and a dollop of sour cream take this dish to the next level.

SOUTHWEST PORK STEW

Make this stew with pulled or shredded pork from your favorite barbecue joint or deli-roasted chicken from the grocery store.

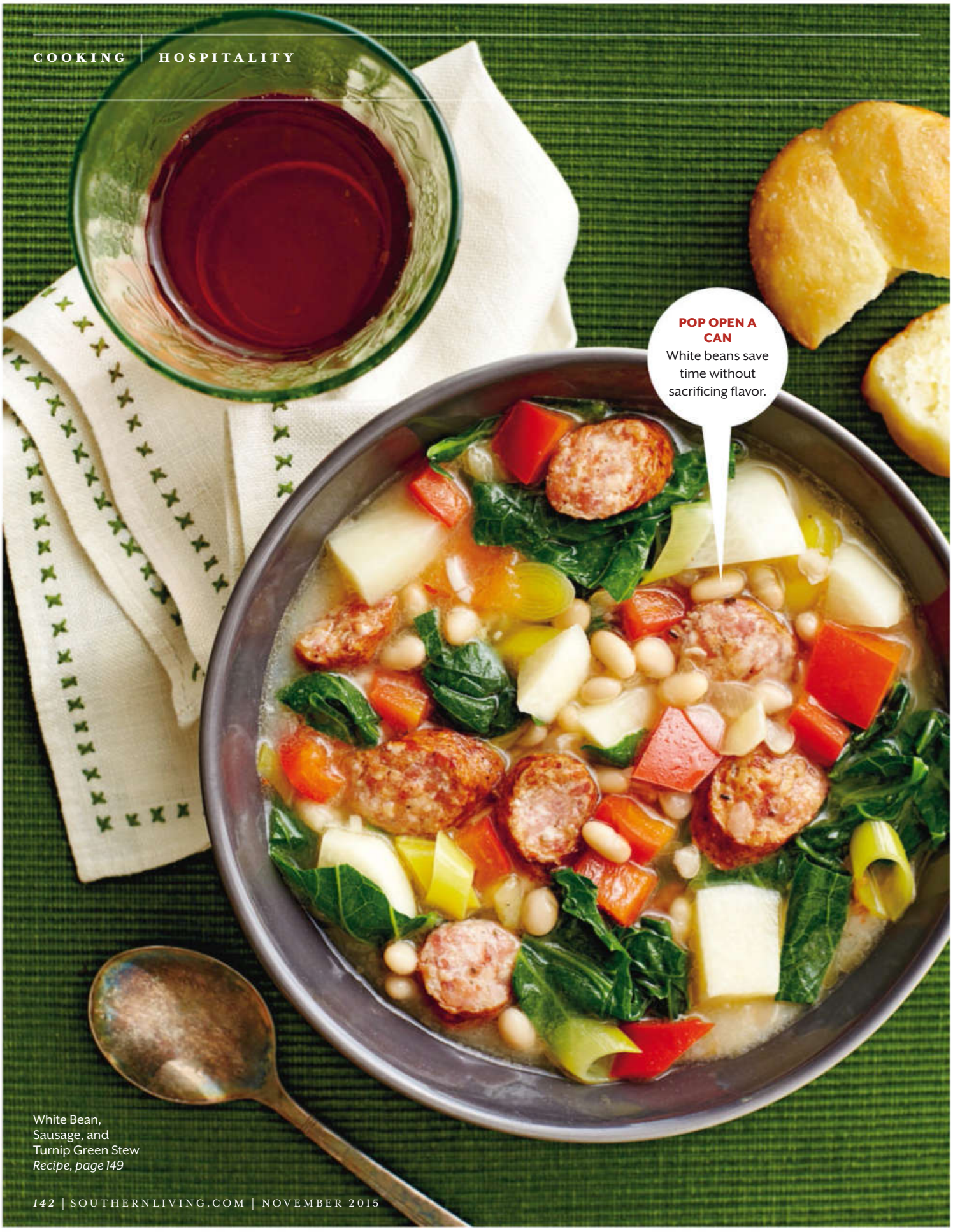
- 1 (16-oz.) jar salsa verde
- 2 cups reduced-sodium chicken broth
- 1 (15-oz.) can black beans, drained and rinsed
- 1 (15-oz.) can fire-roasted diced tomatoes
- 1 lb. shredded smoked pork, without sauce
- 1 tsp. ground cumin
- Kosher salt and freshly ground black pepper

Cook salsa verde in a large saucepan over medium-high heat, stirring occasionally, 2 minutes. Stir in chicken broth and next 4 ingredients, and bring to a boil. Reduce heat to medium, and simmer, stirring occasionally, 10 minutes. Season with salt and pepper, and serve immediately.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 2 qt. **HANDS-ON** 10 min., **TOTAL** 20 min.


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White Bean, Sausage, and Turnip Green Stew
Recipe, page 149

He came over with
flowers and a bottle of red.

Sooo, we clearly
have some things
to work through.



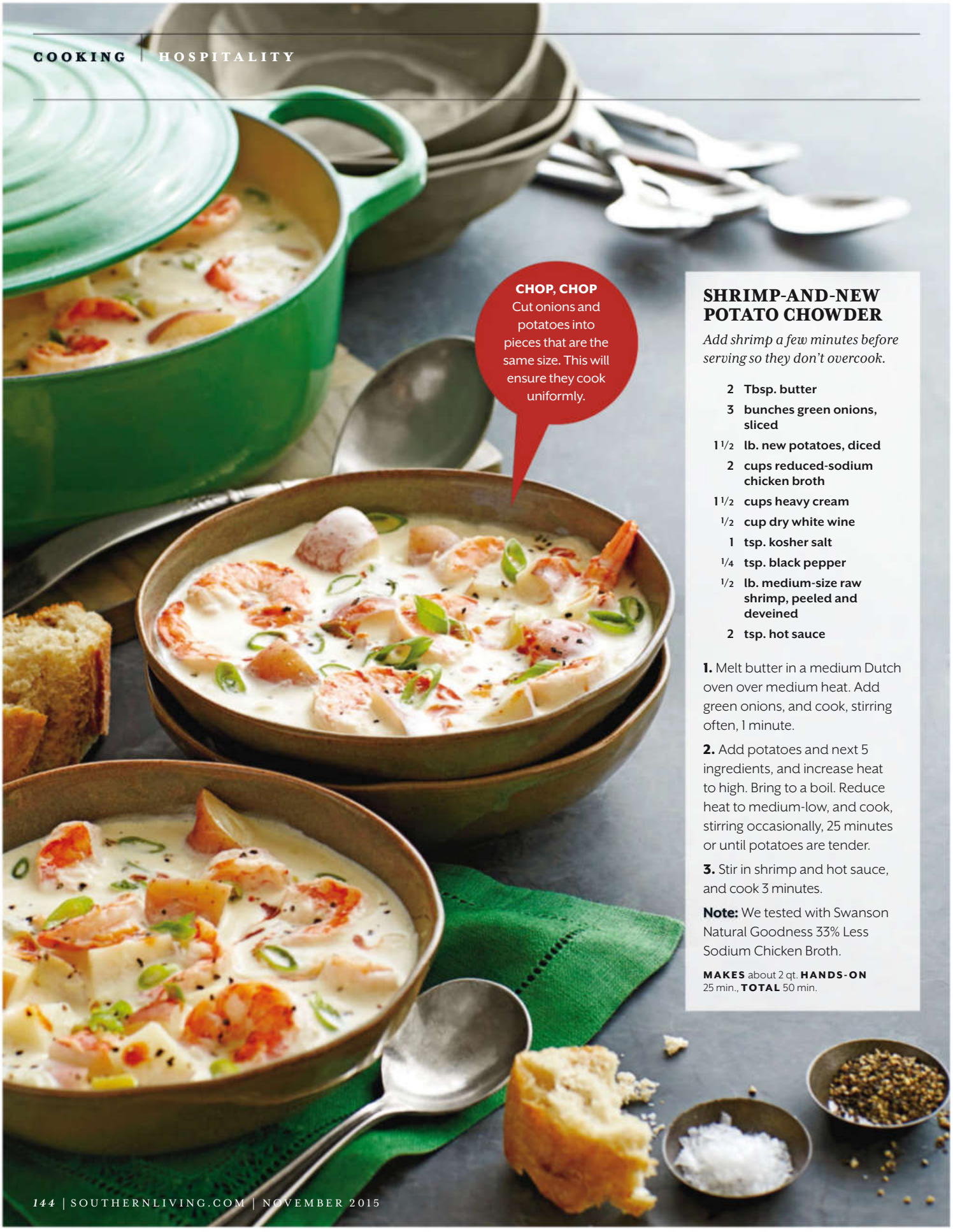


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CHOP, CHOP
Cut onions and potatoes into pieces that are the same size. This will ensure they cook uniformly.

SHRIMP-AND-NEW POTATO CHOWDER

Add shrimp a few minutes before serving so they don't overcook.

- 2 Tbsp. butter
- 3 bunches green onions, sliced
- 1 1/2 lb. new potatoes, diced
- 2 cups reduced-sodium chicken broth
- 1 1/2 cups heavy cream
- 1/2 cup dry white wine
- 1 tsp. kosher salt
- 1/4 tsp. black pepper
- 1/2 lb. medium-size raw shrimp, peeled and deveined
- 2 tsp. hot sauce

1. Melt butter in a medium Dutch oven over medium heat. Add green onions, and cook, stirring often, 1 minute.

2. Add potatoes and next 5 ingredients, and increase heat to high. Bring to a boil. Reduce heat to medium-low, and cook, stirring occasionally, 25 minutes or until potatoes are tender.

3. Stir in shrimp and hot sauce, and cook 3 minutes.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES about 2 qt. **HANDS-ON** 25 min., **TOTAL** 50 min.



SAUSAGE CORNBREAD STUFFING

INGREDIENTS:

1 16-oz. pkg. Jimmy Dean® Premium Pork Sausage (Sage or Regular)
2 cups celery, chopped
1 cup onion, finely chopped
4 cups cornbread, toasted & chopped
1/4 cup fresh parsley, chopped
1 tsp. poultry seasoning
1 cup chicken broth
1 egg, lightly beaten
1/2 cup pecans, chopped (optional)

DIRECTIONS:

1. **PREHEAT** oven to 325°F. Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat 8–10 min. or until sausage is thoroughly cooked; drain. Spoon into large bowl.
2. **ADD** cornbread, parsley and seasoning; mix lightly. Add in broth, egg and mix until blended. Stir in pecans.
3. **SPOON** into lightly greased 2-quart casserole or soufflé dish; cover and bake 45 min. or until thoroughly heated, uncovering after 35 min.

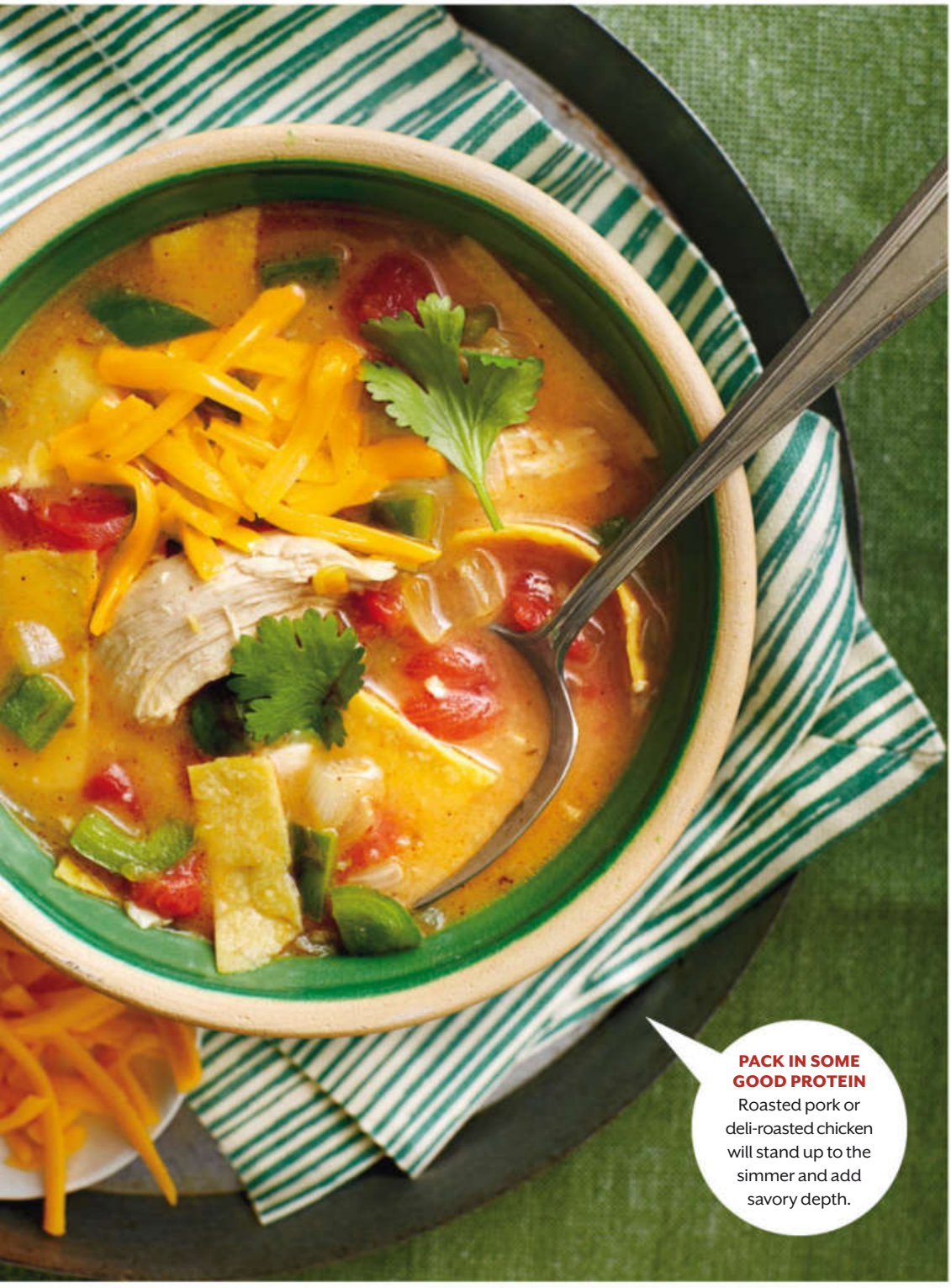
PREP TIME: 20 min. **COOK TIME:** 45 min.
COOK'S TIP: To toast cornbread, bake at 400°F for 10 min.

SHARE YOUR FAVORITE SAUSAGE RECIPE, AND THE STORY BEHIND IT, USING **#JDFAMILYTABLE** AND YOU COULD BE FEATURED.

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PACK IN SOME GOOD PROTEIN
Roasted pork or deli-roasted chicken will stand up to the simmer and add savory depth.

KING RANCH CHICKEN SOUP

This restaurant-style Tex-Mex dish is both rich and a cinch to prepare.

- 2 Tbsp. butter
- 1 cup chopped yellow onion
- 1 cup chopped green bell pepper
- 1 garlic clove, minced
- 2 (10-oz.) cans diced tomatoes and green chiles
- 1 (10 3/4-oz.) can cream of mushroom soup
- 1 (10 3/4-oz.) can cream of chicken soup
- 5 cups chicken broth
- 1 (1 1/2- to 2 1/2-lb.) whole deli-roasted chicken, skin removed and meat shredded
- 1 tsp. dried oregano
- 1 tsp. ground cumin
- 1 tsp. chili powder
- 8 (6-inch) fajita-size corn tortillas, cut into 1/2-inch strips and halved
- Kosher salt
- Garnish: shredded cheese

1. Melt butter in a large Dutch oven over medium-high heat. Add onions and peppers, and sauté 6 to 7 minutes or until tender. Add garlic, and sauté 1 minute. Stir in diced tomatoes, cream of mushroom soup, and cream of chicken soup; combine thoroughly. Stir in broth and next 4 ingredients.

2. Increase heat to medium-high, and bring to a boil. Reduce heat to low, and simmer, stirring occasionally, 5 minutes. Stir in tortilla strips, and simmer 2 more minutes. Add salt to taste.

Note: We tested with Swanson 100% Natural Chicken Broth.

MAKES about 4 qt. **HANDS-ON** 35 min., **TOTAL** 35 min.

This holiday season, spend *less time prepping* and *more time* SAVORING.



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START WITH PURE FLAVORS.
END WITH PURE GRATITUDE.

McCormick® Classic Roasted Turkey

1 whole turkey (14 lb.), fresh or frozen, thawed
1 tbsp. oil
1 tbsp. **McCormick Rubbed Sage**
2 tsp. **McCormick Garlic Powder**
2 tsp. **McCormick Paprika**
1 tsp. **McCormick Ground Black Pepper**
1 tsp. salt

PLACE turkey on rack in roasting pan. Brush with oil. Mix seasonings in small bowl. Sprinkle seasoning mixture evenly over turkey. Cover loosely with heavy duty foil.

ROAST in preheated 325°F oven 2 hours, adding an extra 15 minutes per pound for larger turkeys. Remove foil. Roast 1 hour longer or until internal temperature in thigh reaches 165°F, basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Reserve pan juices to make gravy or to serve with turkey.

Makes 12 servings.



At McCormick, we believe pure tastes better. That's why our herbs and spices have no added fillers. Just 100% pure flavor. For more great-tasting recipes, visit mccormick.com



CHICKEN-AND-PROSCIUTTO TORTELLONI SOUP

Any flavor tortelloni will work well in this dish.

- 1 (8-oz.) package fresh chopped onions, peppers, and celery
- 1 Tbsp. olive oil
- 1/2 tsp. Italian seasoning
- 1 (14.5-oz.) can diced tomatoes with roasted garlic
- 5 cups reduced-sodium chicken broth
- 1/4 tsp. table salt
- 1/2 tsp. ground black pepper
- 1 (9-oz.) package refrigerated chicken-and-prosciutto tortelloni
- 1 (6-oz.) package fresh baby spinach

Sauté onions, peppers, and celery in hot oil in a Dutch oven over medium-high heat 3 minutes; add Italian seasoning, and sauté 1 minute. Stir in tomatoes and next 3 ingredients. Increase heat to high; bring to a boil. Stir in tortelloni, and return to a boil. Reduce heat to low, and simmer 8 minutes or until tortelloni are tender. Remove from heat, and stir in spinach.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 2 qt. **HANDS-ON** 20 min., **TOTAL** 20 min.

CHEESY GARLIC FRENCH BREAD

Preheat oven to 375°. Stir together 1/4 cup **butter,** melted, and 1 **garlic** clove, pressed. Split 1 (12-oz.) **French bread** loaf; spread with butter mixture. Top with 3 Tbsp. grated **Parmesan cheese.** Place halves together on a baking sheet. Bake 8 to 10 minutes or until cheese is melted. Slice and serve warm.

MAKES 6 to 8 servings. **HANDS-ON** 5 min., **TOTAL** 15 min.



WHITE BEAN, SAUSAGE, AND TURNIP GREEN STEW

Turnip greens, a Southern staple, have a peppery and slightly sweet taste. Look for smaller leaves or baby turnip greens, which are more tender.

- 1/4 cup plus 1 1/2 tsp. kosher salt, divided
- 1 (1-lb.) package fresh chopped turnip greens
- 2 cups diced smoked sausage
- 2 Tbsp. olive oil
- 3 medium turnips (about 1 lb.), chopped
- 2 leeks, chopped
- 1 red bell pepper, chopped
- 3 garlic cloves, minced
- 2 (15-oz.) cans white beans, drained and rinsed
- 1 (32-oz.) container reduced-sodium chicken broth
- 1/4 cup grated Parmigiano-Reggiano cheese
- 1 tsp. ground black pepper

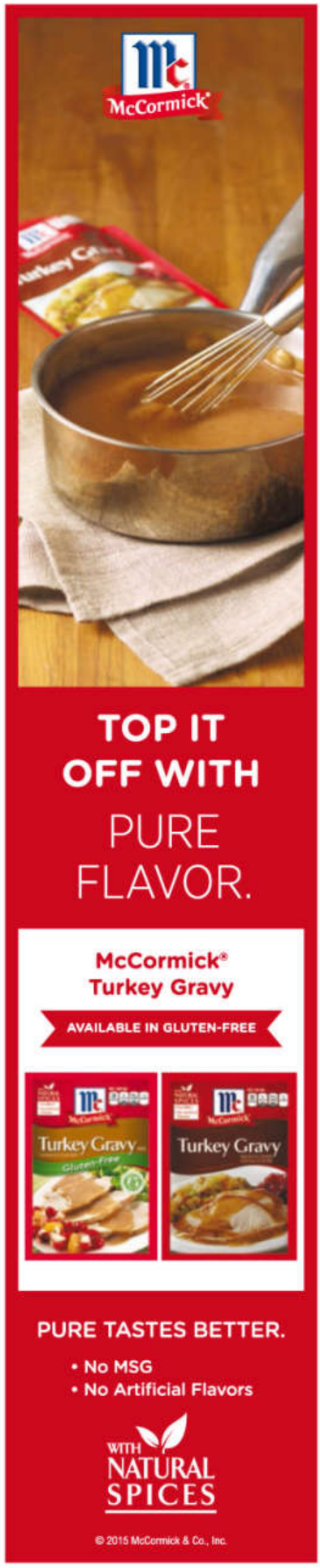
1. Bring 2 qt. water and 1/4 cup kosher salt to a boil in a large stockpot over high heat. Add turnip greens, and boil 5 minutes or until tender. Drain.

2. Cook sausage in hot oil in a large Dutch oven over medium heat, stirring often, 5 minutes or until browned. Stir in turnips, and cook 5 minutes. Add leeks and next 3 ingredients, and cook, stirring often, 5 minutes or until leeks are tender.

3. Increase heat to high. Add turnip greens and chicken broth, and bring to a boil. Reduce heat to medium, and simmer, stirring occasionally, 10 minutes. Stir in Parmigiano-Reggiano cheese, black pepper, and remaining 1 1/2 tsp. salt.

Note: We tested with Swanson Natural Goodness 33% Less Sodium Chicken Broth.

MAKES 2 qt. **HANDS-ON** 30 min., **TOTAL** 50 min.



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family pizza night

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30-MINUTE PIZZA CRUST

YOU WILL NEED:

- 1¾ to 2¼ cups flour
- 1 packet Fleischmann's® RapidRise™ Yeast
- 1½ tsp sugar
- ¾ tsp salt
- ⅔ cup very warm water (120°F to 130°F)
- 3 tbsp oil
- ½ to 1 cup pizza sauce
- 1 to 2 cups shredded mozzarella cheese
- Other toppings as desired











Fleischmann's Yeast

PREHEAT oven to 425° to get started!

1. COMBINE 1 cup flour, 1 packet Fleischmann's® RapidRise™ Yeast, 1½ tsp sugar, and ¾ tsp salt in a large bowl. **ADD** ⅔ cup very warm water (120° to 130°F, use a thermometer) and 3 tbsp oil. **MIX** ingredients together until well blended. **GRADUALLY ADD** ½ cup flour until dough forms a ball. **ADD** additional flour, if needed, to handle. **SPOON** dough onto floured surface. (Dough will be slightly sticky.)

2. KNEAD dough until it is smooth and elastic; about 4 minutes. **COVER** with kitchen towel and let rest for 10 minutes.

3. ROLL out dough. **PRESS** dough into a greased pizza pan. Top with pizza sauce, cheese and toppings.

4. BAKE on the lowest rack for 12 to 15 minutes, until the crust browns.

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Test Kitchen Professional Pam Lolley

THE BEST PANCAKES EVER

OUR FOOLPROOF RECIPE FOR FLUFFY STACKS IS PURE GOLD

PROP STYLING: BUFFY HARGETT MILLER; FOOD STYLING: KELLIE GERBER KELLY

photographs by ALISON MIKSCH

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THE ORIGINAL "PAM-CAKES"

Some people toast special occasions with Champagne, but here at Southern Living, *we often celebrate with "Pam-cakes." Developed by our Test Kitchen's Pam Lolley, these flapjacks are deceptively light, unbelievably fluffy, and impossible to resist.*

- **1 3/4 cups all-purpose flour**
- **2 tsp. sugar**
- **1 1/2 tsp. baking powder**
- **1 tsp. baking soda**
- **1 tsp. table salt**
- **2 cups buttermilk**
- **2 large eggs**
- **1/4 cup butter, melted**

1. Stir together flour and next 4 ingredients in a large bowl. Whisk together buttermilk and eggs; gradually stir into flour mixture. Gently stir in butter. (Batter will be lumpy.) Let stand 5 minutes.

2. Pour about 1/4 cup batter for each pancake onto a hot (350°) buttered griddle.

3. Cook pancakes 3 to 4 minutes or until tops are covered with bubbles and edges look dry and cooked. Turn and cook 3 to 4 minutes or until golden brown. Place pancakes in a single layer on a baking sheet, and keep warm in a 200° oven up to 30 minutes.

MAKES about 20 pancakes.
HANDS-ON 30 min., **TOTAL** 35 min.

CHEESECAKE with Pumpkin Spice and EVERYTHING NICE

SPICED PUMPKIN CHEESECAKE

Prep Time: 30 min. | Total Time: 7 hours 15 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 24 gingersnaps (2 inch)
- 3/4 cup PLANTERS Pecans
- 4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 1 can (15 oz.) pumpkin
- 1 Tbsp. pumpkin pie spice
- 1 tsp. vanilla
- 4 eggs
- 1-1/2 Tbsp. honey

MAKE IT

HEAT oven to 325°F.

USE pulsing action of food processor to process gingersnaps and 1/4 cup nuts until finely crushed. Press into bottom of 9-inch springform pan.

BEAT cream cheese and sugar in large bowl with mixer until blended. Add pumpkin, spice and vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE 1 hour 20 min. to 1 hour 30 min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Refrigerate cheesecake 4 hours.

COOK honey and remaining nuts in skillet on medium-high heat 5 min. or just until honey is foamy and nut mixture is heated through, stirring frequently. Spread onto baking sheet sprayed with cooking spray; use fork to separate nuts slightly. Cool completely.

TOP cheesecake with glazed nuts before serving.

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how to make chocolate scotcheroos



Cook 1 cup **Karo® Light Corn Syrup** and 1 cup **sugar** together in a large saucepan over medium heat, stirring until sugar dissolves.



Bring mixture to a boil and immediately remove from heat. Stir in 1 cup **creamy peanut butter**; mix well.



Add 6 cups **crispy rice cereal;** stir until evenly coated. Pour into greased 13- x 9-inch pan and pat into place.



Melt 1 cup **semisweet chocolate chips** and 1 cup **butterscotch chips** together in saucepan over low heat, stirring constantly. Spread over cereal. Cool at least 45 minutes, or until firm. Cut into bars.

Karo

Find more: karosyrup.com/scotcheroos



APPLE-SPICE PANCAKES

Save leftover Apple Cider Syrup for drizzling over vanilla ice cream.

Cut 3 small **McIntosh apples** (about 5 oz. each) into thin slices, and toss with 1/4 cup **sugar** and 1/4 tsp. **apple pie spice.** Prepare recipe on page 154 as directed through Step 1. Drain apples. Pour about 1/4 cup batter onto a hot (350°) buttered griddle, and gently place 4 to 5 apple slices on each pancake. Proceed with recipe as directed in Step 3. Serve warm with **Apple Cider Syrup.**

MAKES about 20 pancakes. **HANDS-ON** 40 min.; **TOTAL** 1 hour, 5 min., including syrup

Apple Cider Syrup

Bring 1 cup **apple cider** to a boil in a small saucepan over medium heat. Boil, stirring occasionally, 12 to 14 minutes or until reduced to 1/4 cup. Meanwhile, microwave 3/4 cup **apple jelly** in a microwave-safe bowl at HIGH 30 seconds to 1 minute or until melted. Whisk melted apple jelly and 1/8 tsp. **apple pie spice** into cider.

MAKES about 1 cup. **HANDS-ON** 5 min., **TOTAL** 20 min.

CHOCOLATE CHIP-TOASTED PECAN PANCAKES

Add a generous dollop of whipped cream for an unexpected dessert.

Prepare recipe on page 154 as directed in Step 1. Pour about 1/4 cup batter onto a hot (350°) buttered griddle, and sprinkle each pancake with 1 Tbsp. **dark chocolate chips** and 2 tsp. finely chopped **toasted pecans.** Proceed with recipe as directed in Step 3. Top with **powdered sugar** and **shaved chocolate.**

MAKES about 20 pancakes. **HANDS-ON** 35 min., **TOTAL** 40 min.







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BUBBLES ARE YOUR CUE
Flip pancakes when you see medium-size bubbles around the edges and a few popping up in the middle.

LUMPS ARE GOOD
It sounds strange, but lumps signal tender—not tough—cakes. Let the batter stand 5 minutes before pouring it onto the hot griddle.

OUR SECRETS TO THE BEST PANCAKES

Pam Lolley, one of our cooks in The South's Most Trusted Kitchen, shares her technique for light and fluffy pancakes. Hosting a crowd? Double our recipe (page 154). Freeze any leftover cakes, and simply pop them in the toaster oven as needed.

FANCY FLIPPING IS A NO-NO
Slide the spatula underneath the entire pancake, and carefully turn it so that it doesn't splatter or smear.

BOTH SIDES SHOULD BE GOLDEN BROWN
After two minutes, gently lift the edge with your spatula to check the color.

ALISON MIKSCH; FOOD STYLING: KELLIE GERBER KELLY

SCAN THE PHOTO above using the Digimarc app to see our cooking video: *southernliving.com/pancakes*.

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This Month: *Nuts All the Time*

Southern cooks consider shelled pecans to be a pantry staple. Add a handful to salads and baked goods to take "ho-hum" to "oh, yum!" Refrigerate pecans in an airtight container up to nine months or freeze up to two years.

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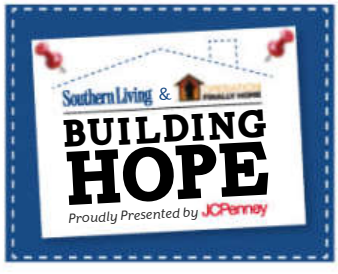


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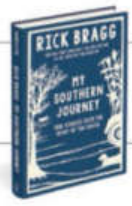








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Planes, Trains, and Turkeys

Can't make it home for Thanksgiving? I've been there

I cannot remember exactly where I had been that November, just that I was trying to get home. I remember I was still a young man then, connecting in Atlanta—me and everyone else—most of us trying to get home to a turkey dinner that seemed like the most important thing in the world. The home we were bound for, most of us, was not the one on our water bill, where we made our living and our beds, but the original home, where our people are, and time was running out. If such a gathering of strangers can wear a single, shared expression, we did, wrapped in worry. The delays piled up, the clock ticked, and babies cried.

I did not miss a Thanksgiving in my first 21 years. Then, my editor sent me on my first plane ride to cover the Texas vs. Texas A&M game in College Station.

"What about Thanksgiving?" I had wondered.

But I went and did my duty. I drove a rented Fairmont to a packed stadium, where well-meaning people in the press box served turkey, mashed potatoes, and green peas that had an otherworldly, greenish glow. At home, a ham bone simmered in pinto beans, a million miles from me. I remember that Texas won, and as I drove to the hotel in thick fog, I made a wrong turn and—I am not making this up—somehow wound up trapped inside an escaped herd of bovines. Somewhere, my mother was putting leftover biscuits in a tub and pecan pie in aluminum foil, but all I could think was: What if they stampede?

The second time it happened, I was marooned in Los Angeles. I clawed together the last of my quarters and got a small ham, and called my mama and asked her how to make pinto beans, but when it was done it tasted like scorched lunch meat plopped in a mud puddle.

I remember I went to the ocean in search of solace, which is what Californians do. But solace plumb evaded me. I did learn two things, on the dirty sand: One, you cannot replicate home in a shiny, never-used pot from Ralphs supermarket; and two, pretty as it is, the Pacific is like ice water for a Southern boy.

I missed another one, on Tampa Bay; I think it had to do with the transmission on a '66 Mustang. I missed another in Palm Beach, the year we failed to elect a President democratically because of something called a hanging chad. I ate at IHOP, feeling sorry for myself over the Rooty Tooty Fresh 'N Fruity, and swore I would never, ever miss Thanksgiving again.

In the airport, we waited, and waited. But as I watched people fret, sticky from Cinnabons, I noticed a harried-looking young mother coo to her toddler about all the good things they would eat, the people he would see, for the first time. People talked recipes, and spoke of kin, both beloved and sorry. "Do you think he will be there...?" And, in my eavesdropping, I discovered a rare peace of mind.



The fact is, all I was rushing home to rediscover was not lost because the planes did not fly. It unfolded, warmly, deliciously, timelessly, just out of reach, and it really is enough to know a thing endures, lives on, just beyond your touch, your presence. You can live inside that, knowing that it does.

I hope this makes sense, somehow, and I hope you all make it home.

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by RICK BRAGG ~ illustration by JACK UNRUH

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Pumpkin Spice

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A pinch of nutmeg

Caramel Apple



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